



# CHRISTMAS DAY 2016

Served 12.30 – 3pm  
£43.95 p/head Children £19.95

Canapes and a Glass of bubbly on arrival

## STARTERS

- Roasted red pepper soup with Crusty Bread (v)
- Parma Ham wrapped Asparagus with balsamic dressing
- Chargrilled King Prawns, Drizzled with a light béarnaise sauce on mixed leaves.

## MAIN COURSES

- Roast Turkey  
Served with all the trimmings including Pigs in blankets, Stuffing, Roast & New Potatoes, Seasonal Vegetables & Gravy.
- Roasted Beef Rib with horseradish sauce.  
Served with roast potatoes, Yorkshire pudding and seasonal vegetables.
- Poached Salmon Fillet  
Served with a white wine & parsley sauce, a lamb leaf garnish New potatoes and seasonal vegetables.
- Traditional Nut Roast  
Chestnut Stuffing, Roast & New Potatoes, Seasonal Vegetables & Vegetarian Gravy.

## DESSERTS

- Christmas Pudding served with a Rum Sauce
- Pear Poached in red wine with double cream
- Lemon Sponge Pudding & Sauce Anglaise  
+ + + + + + + +
- Selection of West Country Cheese & Biscuits  
+ + + + + + + +
- Coffee & petite fours