

FESTIVE DINNER MENU

STARTERS

HOMEMADE SOUP OF THE DAY

served with crusty bread

GALIA MELON

filled with fresh strawberries & topped with a splash of Port

SMOKED SALMON CORNED

smothered in a prawn & Marie Rose sauce

ARANCINI

traditional Italian style rice balls bound with cured Italian meats & cheese bread
set on a tomato & mixed leaf salad

MAINS

ROAST BREAST OF TURKEY

stuffed with chipolatas, stuffing & wrapped in bacon, topped with gravy
served with roast potatoes & seasonal vegetables

SEA BASS

pan fried sea bass fillets cooked in a rosemary, lemon & white wine butter sauce
with king prawns served with roast potatoes & vegetables

FILLET STEAK BORDELAISE

cooked to your liking, served with seasonal vegetables, accompanied with a mushroom,
onion & red wine jus scented with fresh thyme, served with skin on fries or roast potatoes

CHICKEN CITRUS

butterflied then pan fried in an orange, lemon butter sauce spiked with sage
served with a choice of roast potatoes or rice

STIR FRIED NOODLES

a selection of onions, peppers, courgettes & aubergine tossed in sesame oil & garlic
with oyster sauce or tomato Napoli tossed in egg noodles

DESSERTS

CHRISTMAS PUDDING

served with brandy sauce

VANILLA PANNA COTTA

accompanied with fruits of the forrest coulis

SELECTION OF ICE CREAM

£22.95

