

Menu

Lunch and Dinner From 2nd to 24th December

Starters

Salad of Prawns with Tomato, Brandy Mayonnaise & Mixed leaves

Chefs Chicken Liver Pate with Apple & Pear Chutney

Melon and Parma Ham with Honey and Balsamic Dressing

Main Course

Roast Norfolk Turkey with Chestnut Stuffing, Bacon Roll and Cranberry Sauce

Braised Beef Steak with White Wine, Shallot and Oyster Mushroom Sauce, finished with Parsley

Baked Salmon Fillet with Provençal Prawn Sauce

Vegetable Lasagne with Cheese Sauce (v)

All Served with Roasted Potatoes and Seasonal Glazed Vegetables

Desserts

Christmas Pudding with Brandy Sauce

Citrus Cheesecake on Vanilla Sponge with Red Fruits Coulis

Chocolate Cream with Griottine Cherries, Kirsch Cream and Black Cherry Gel

Coffee and Mince Pies



From
£19.95
per person