



bar and restaurant

Christmas Dinner Menu 2007

Starters

Terrine of smoked salmon and asparagus with remoulade sauce

Roasted open cap mushroom with ratatouille and toasted goats cheese

Confit of duck with caramelised red onion and potato salad

Bruschetta with cherry tomatoes, sweet red onions, baby mozzarella and fresh herb dressing

Main Course

Traditional roast turkey with all the trimmings

Slow roasted lamb shank on herb mash

Savoy cabbage parcels filled with braised vegetables, chestnuts and mushrooms . Saffron butter sauce

Halibut steak with a wild mushroom and brandy sauce

Desserts

Christmas pudding with rum sauce

Trio of dairy ice creams in a Brandy snap basket

Bitter chocolate orange cheesecake with a sweet orange coulis

£24.95
per head

CONDITIONS

BOOKINGS ONLY ACCEPTED FOR PARTIES OF 8 OR MORE WITH A £5.00 DEPOSIT PER HEAD.

FULL PAYMENT REQUIRED ONE WEEK IN ADVANCE.

BOOKINGS AVAILABLE FROM 12.00-8.30pm.

SERVICE TIME ABOUT 90-120 MINS, PLEASE LET US KNOW IF YOUR TIME IS LIMITED.

PARTIES ARRIVING ON TIME TAKE PRIORITY OVER LATE ARRIVALS.

SPECIAL DIETRY REQUIREMENTS CATERED FOR BY PRIOR ARRANGEMENT.