CHRISTMAS DAY 2015

£57.95 PER HEAD £29.50 for children under 10yrs old

ROASTED BUTTERNUT SQUASH SOUP

A tasty homemade soup served with a wedge of fresh bread

PEAR, WALNUT AND ROQUEFORT SALAD

Tasty roquefort cheese with walnuts and pear served with brown bread

HOMEMADE CHICKEN LIVER PATE

Homemade smooth pate with toasted ciabatta

MACKEREL AND PRAWN SALAD

Smoked mackerel shredded on a crisp salad finished off with warm king prawns



DUO OF ORANGE AND LEMON SORBET

£10.00 non-refundable deposit on booking Balance and pre order by 1st December

ROASTED TURKEY

Succulent turkey with pigs in blanket, chestnut stuffing

SLOW COOKED BELLY PORK

With a creamy cider sauce

VEGETABLE WELLINGTON

Homemade individual puff pastry filled wellingtons

HOMEMADE FISH PIE

Luxurious mixed fish bound in a creamy wholegrain mustard sauce Topped with celeriac mash

BEEF BOURGUIGNON

Slowly cooked beef in rich red wine sauce.

ALL OUR SERVED WITH ROASTED AND SEAONAL VEGETABLES



TRADITIONAL CHRISTMAS PUDDING

With a rich brandy sauce

HOMEMADE LEMON AND LIME TART

Pete's zingy fruit tart served with lime cream.

TRIPLE CHOCOLATE CHEESECAKE

3 Layers of white, dark and milk chocolate on a biscuit base.

APPLE & MINCEMEAT PARCELS

Tasty apple and mincemeat in a filo pastry parcels