

CHRISTMAS FAYRE 2015

£16.00 FOR 2 COURSE £18.50 FOR 3 COURSE
AVAILABLE FROM MONDAY 30TH NOVEMBER TILL
WEDNESDAY 23RD DECEMBER

HOMEMADE TOMATO & BASIL SOUP

A tasty homemade soup served with a wedge of fresh bread

SMOKED SALMON ROULADE

Homemade smoked salmon and chive cream cheese
With a crisp salad and wholemeal bread

GARLIC MUSHROOMS WITH BRANDY

Tasty garlic and brandy infused mushrooms
Served with Melba toast

DUCK AND ORANGE PATE

A deliciously smooth pâté made from duck liver laced with a fine
French orange & cognac liqueur.



**£5.00 non-refundable deposit on booking a table of 6 or
more plus pre order 1 week before booking**

ROASTED TURKEY

Succulent turkey with pigs in blanket, chestnut stuffing

SHORT RIB OF BEEF

In a rich ale gravy

CAJUN SWORDFISH

With a tangy salsa

HOMEMADE NUT ROAST

*Tasty mixed nuts, lentils and rich cheese in a classic loaf
Served with a rich tomato sauce*

MINTED LAMB SHANK

Beautiful lamb shank in a tasty minted gravy and slowly cooked.

**ALL ARE SERVED WITH ROASTED AND SEASONAL
VEGETABLES**



TRADITIONAL CHRISTMAS PUDDING

With a rich brandy sauce

VANILLA PANNA COTTA

With a raspberry coulis

CHRISTMAS CHOCOLATE LOVERS DESSERT

If you love chocolate you're going to love this

HOMEMADE APPLE AND MINCEMEAT TART

Rich mincemeat with apples in a pastry case

