

CHRISTMAS FAYRE 2017

Friday 1st December – Saturday 23rd December

Starters

Homemade Leek & Potato Soup with Warm Roll & Butter

Prawn Cocktail with Marie Rose Sauce & Brown Bread & Butter

Grilled Goats Cheese on Salad Topped with Chilli Jam

Duck Liver Pate with Orange & Cognac Liqueur & Warm Toast

Main Course

Roast Turkey with Pigs In Blankets, Stuffing, Roast Potatoes, & Gravy

Roast Sirloin of Beef with Roast Potatoes, Yorkshire Pudding, & Gravy

Salmon Supreme with Dill & White Wine Sauce & New Potatoes

Risotto Stuffed Butternut Squash with Fresh Mash

(All Served With Seasonal Vegetables)

Desserts

Christmas Pudding served with Brandy Sauce

Homemade Apple Pie with Warm Custard

Chocolate & Hazelnut Meringue filled with Cream & Fresh Fruits
drizzled with Chocolate Sauce

Cheese & Biscuits with Grapes & Chutney

£18.95 per person