

CHRISTMAS FAYRE 2018

Sunday 2nd December – Sunday 23rd December

Starters

Homemade Broccoli & Stilton Soup with Warm Roll & Butter

Smoked Salmon Terrine with Crisp Bread & Butter

Baked Camembert stuffed with Cranberry Sauce & Warm Toast

Duck Liver Pate with Orange & Cognac Liqueur & Warm Toast

Main Course

Roast Turkey with Pigs In Blankets, Sage & Onion 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 New Potatoes

(All Served With Seasonal Vegetables)

Desserts

Christmas Pudding served with Warm Brandy Sauce

Homemade Apple Pie with Warm Custard

Homemade Warm Chocolate Brownie topped with Vanilla Ice Cream & drizzled with Chocolate Sauce

Cheese & Biscuits with Grapes & Chutney

£20.95 per person – children under 10 years £12.95