

Starters

(V) Leek & Potato Soup

Served with crusty bread & butter

Smoked Salmon and Asparagus Rolls

served with hollandaise sauce, crusty bread & butter and fresh mixed salad garnish

Prawn Cocktail

North Atlantic Prawns in our Marie Rose sauce on a bed of shredded lettuce, served with crusty bread & butter

Brussels Pate

Served with melba toast and a fresh mixed salad garnish

Main Courses

Traditional Roasts

Turkey – Gammon

Your choices of the traditional meats, with roast potatoes, roast parsnips, cauliflower cheese, brussels sprouts, carrots, sage & onion stuffing, yorkshire puddings and “real” gravy

(V) Our Nut Roast

with all the trimmings as above and vegetarian gravy

Pan fried Sea Bass

A pan fried fresh local Sea Bass fillet served on a bed of crushed new potatoes with chorizo sausage and fine green beans

Desserts

Traditional Christmas Pudding

Served with brandy sauce or cream

Chocolate Fudge Cake

Served with cream

Ice Cream

Choose from Vanilla, Chocolate, Strawberry or Raspberry Ripple or have a mix

Cheese Selection & Biscuits



**Our Christmas menu is available
by pre-order only**

Please see the pre-order form overleaf

Prices

3 courses £10.00

2 courses £8.00

Main Course only £6.00

Or

double up to our largest portions for

3 courses £14.00

2 courses £10.00

Main Course only £8.00

This menu is available from Sunday 29th November to Sunday 3rd January inclusive **but excluding** Christmas Day, Boxing Day, New Years Eve and New Years Day

Reservations are now being taken.
A deposit of £5.00 per head is required

