

Christmas menu 2011

STARTERS

Butternut Squash Soup
with a freshly baked roll

Prawn Cocktail
on a bed of lettuce with Marie Rose Sauce

Pate
with toast and salad garnish

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MAIN COURSES

Roast Turkey
with Sage & Onion Stuffing and Pigs in Blankets

Roast Beef
with Yorkshire Puddings

Pork Collar
roasted with sage and garlic

Fennel & Chestnut Roast
with a Cranberry Relish

(All served with Roast Potatoes and Seasonal Vegetables)

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DESSERTS

Christmas Pudding

Spiced French Apple Tart

Mulled Wine & Winter Berry Truffle

(All served with Fresh Cream or Custard)

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Mince Pie & Coffee

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£14.95
(children under 12 £7)