



CHRISTMAS MENU 2007

**AVAILABLE EVERY THURSDAY EVENING FROM
29 NOVEMBER TO 20 DECEMBER 2007**

ALL XMAS MEALS MUST BE PRE-BOOKED

PLEASE NOTE GROUP BOOKINGS OF UP TO 20 PERSONS ONLY

MENU

HOMEMADE SOUP OF THE DAY (V)

or

MELON BALLS IN MALIBU(V)

With Toasted Coconut

or

DUCK PATE

Made with Plums & Brandy, served with Toasted French Stick

or

SMOKED SALMON & PRAWNS

On Rocket Leaves with Lemon Wedge

ROAST ESCALOPE OF TURKEY

With Grape & Garlic Stuffing, Kilted Sausage, and Mama's Cranberry Sauce

or

THICK CUTS OF ROAST SIRLOIN OF BEEF

With Yorkshire Pudding & Horseradish Sauce

or

GRILLED COD LOIN

With a Tomato, Olive & Onion Sauce & topped with Melted Mozzarella Cheese

or

SLICES OF ROASTED LOCAL ORGANIC HAUNCH OF VENISON

Served with Red Currant & Red Wine Sauce

or

WINTER VEGETABLE PIE (V)

(Tasty Vegetables in a Creamy sauce & topped with a Cheese Pastry Lid)

**ALL MAIN MEALS ARE SERVED WITH FRESH VEGETABLES, NEW & ROAST
POTATOES & GRAVY BOAT**

SWEET TABLE

(Choice of Sweet including Xmas Pudding & Brandy Sauce)

COFFEE STATION & MINCE PIE

£18.50 PER PERSON