

CHRISTMAS FAYRE
TUESDAY TO THURSDAY
3 COURSE DINNER
£21.50

Brie

Deep fried brie served with fruit coulis.

Pate

Chef's homemade pate served with finger toast.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit.

Salmon

Poached salmon with prawns covered in marie rose sauce.

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Pork

Roast loin of pork served with apple sauce and stuffing.

Steak

Sirloin steak served in a chasseur sauce.

Turkey

Roast local turkey with sage and onion stuffing and a chipolata sausage.

Salmon

Poached salmon fillet with prawns in a white wine, cream and brandy sauce.

Vegetarian

Mushrooms in a white wine cream and brandy sauce served with rice.

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Sweets

A selection of sweets from the trolley

or

Christmas pudding and Brandy sauce

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Coffee (£2.50 extra)

Fresh brewed coffee and mints.

All main courses served with chef's vegetables and potatoes of the day.

All dishes inclusive of V.A.T.

All sauces are optional.