



## PRE-CHRISTMAS MENU 2016

2 courses £20.00 3 courses £25.00

Chefs Minestrone Soup  
topped with Parmesan crisps

Ginger Crab Cakes  
with a chive mayonnaise

Tomato and Mozzarella Bruschetta  
on a fine bean and beetroot salad

Platter of cured meats  
homemade chutney and flat bread

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Traditional Roast Turkey  
with all the trimmings

Smoked Haddock and spinach En Croute  
served with a wholegrain mustard cream

Rib-Eye Steak topped with Stilton  
sauté potatoes, veg and a Port jus

Sweet Potato and mixed bean Massaman  
with a timbale of rice

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Traditional Christmas Pudding  
with a warm brandy sauce

Steamed Chocolate Sponge  
choc sauce and vanilla ice cream

Baileys Panacotta

A warm Raspberry Frangipan Tart  
with custard