

# CHRISTMAS FAYRE

## STARTERS

### Sweet potato & chilli soup **V GF**

RUSTIC HOMEMADE SOUP SERVED WITH CRUSTY BREAD AND BUTTER.

### Prawn Cocktail **C Mu EF**

NORTH ATLANTIC PRAWNS BOUND IN MARIE ROSE SAUCE WITH A SPRINKLE OF PAPRIKA SERVED ON A BED OF BABY GEM WITH A LEMON WEDGE, BROWN BREAD AND BUTTER.

### Chicken Liver Pate **F Su m**

SMOOTH CHICKEN LIVER PATE SERVED WITH ROSEMARY BREAD AND RED ONION CHUTNEY.

### Onion & Mushroom Filo Parcel **VG F**

SERVED ON A BED OF BABY CHARRED LEAF.

### Traditional Turkey Dinner **M EF Mu Sy CI**

ROASTED TURKEY SERVED WITH A CREAMY MASH POTATO, DUCK FAT ROAST POTATOES YORKSHIRE PUDDING, SAUSAGEMEAT STUFFINGS & PIGS IN BLANKETS SERVED WITH SEASONAL VEGETABLES & A RICH MEAT GRAVY. (Vegan Option available)

### Beef shin **M EF Mu Sy**

TENDER BEEF SHIN SLOWLY COOKED IN A RED WINE, VEGETABLE SAUCE SERVED WITH CREAMY MASH POTATO.

### Garlic Artichoke Spinach Tart **VG F Sy**

SHORTCRUST PASTRY TART SERVED ON A BED OF ROCKET WITH A SPICED CURRY SAUCE.

### Pan Fried Seabass **Fs M**

PAN FRIED IN GARLIC BUTTER SERVED WITH SAFFRON RICE WITH A FENNEL SAUCE.

## DESSERTS

### Christmas Pudding Crumble Pie **VG F M Su**

SERVED WITH BRANDY SAUCE.

### Lindor Milk Chocolate Cheesecake **M F Su**

SERVED WITH A MINT CHOCOLATE CHIP ICE-CREAM.

### Crème Brulée **GF M E**

SERVED WITH SHORTBREAD.

### Poached Pears **VG**

SERVED WITH A CHAMPAGNE SORBET AND VANILLA SYRUP.

