

Christmas Fayre Menu

Available Monday to Saturday at any time and from 12noon 'til 6pm on Sundays throughout December 2010 (except Christmas Day & New Years Eve)

STARTERS

Crab & prawn tian served with a Satsuma salad

Roasted red pepper & aubergine stack with a pesto & roquette salad

Wild mushroom & tarragon soup served with homemade crusty bread

Homemade venison parfait served with a cherry compote & warm melba toast



MAIN COURSE

Roast Norfolk turkey with apricot & cranberry stuffing & all of the traditional festive trimmings

Baked salmon steak served with a piquant sauce & herb infused swede

Tortilla wrap filled with a bean ragout served with homemade potato wedges & crème fraiche

Char-grilled leg of lamb steak served with a parsnip & sage potato cake & a rosemary jus

*All these dishes will be served with roast & buttered new potatoes & fresh seasonal vegetables



DESSERTS

Christmas pudding served with brandy sauce

Sticky toffee pudding served with Cornish clotted cream

White chocolate panacotta served with caramelised oranges

Stilton & brie cheese plate with celery, crackers & chutney



Freshly Ground Coffee served with homemade mince pies



£23.50 per adult

(Children's portions of the above or call to discuss alternatives £15)
£10 per guest non-refundable deposit required 14 days prior to visit

Please confirm your menu choices at least one week in advance of booking