



Festive Dinner Menu 2015

Butternut Squash Soup

Hearty and Warming, served with a Warm Roll

Chicken Liver Parfait

A rich, smooth Pate served with Granary Toast and Ollands Farm Redcurrant Jelly

Garlic Mushrooms

A Crisp Crouton topped with Button Mushrooms sautéed in a Creamy, Garlic Sauce

Classic Prawn Cocktail

Plump, Greenland Prawns in a Marie Rose sauce, served with Granary Bread

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Traditional Roast Turkey

Served with a Chipolata Sausage wrapped in streaky Bacon and Stuffing

Pork Belly

Rolled Pork Belly with an Apple Stuffing, Served with Aspalls Cyder Gravy and Mash

Roasted Salmon Fillet

With a Creamy Prawn and White Wine Sauce

Chestnut and Mushroom Pie

A Chestnut, Red Wine and Mushroom filling topped with Shortcrust Pastry

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Traditional Christmas Pudding

With a Creamy Brandy Sauce (no Sixpence so get 'stuck in'!)

Crème Brulee

A classic Brulee served with a Shortbread Biscuit

Meringue Nest

Topped with Whipped Cream and Winter Berries

Sticky Toffee Pudding

Our Chef's favourite, served with Toffee Sauce and Ice Cream

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Coffee and Mince Pie (£2.00 supplement)

Two Courses £14.95

Three Courses £17.95