

Festive Lunchtime Carvery Menu 2015

Butternut Squash Soup

A Hearty, Warming favorite, served with a Warm Bread 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

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Traditional Roast Turkey

Served with a Chipolata Sausage wrapped in streaky Bacon, Stuffing and Bread Sauce

Roast Beef

Classically served with Yorkshire Pudding and a Rich Gravy

Roasted Salmon Fillet

With a Cream, Prawn and White Wine Sauce

Chestnut and Mushroom Pie

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Traditional Christmas Pudding

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

Warm Apple Tart with Cream

Chocolate Fudge Cake

Served Warm or Cold with Ice Cream

Meringue Nest

Topped with Whipped Cream and Winter Berry Compote

Crème Bruleé

A classic Brulee served with a Shortbread Biscuit

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Coffee and Mince Pie (£2.00 supplement)

One Course £9.50

Two Courses £12.50

Three Courses £15.50