



## **Christmas Party Menu**

**Two Courses £19.50**

**Three Courses £23.50**

### **STARTERS**

**Homemade carrot and coriander soup served with crusty bread and butter (V)**

**Breaded deep fried mozzarella accompanied with a spiced warm tomato sauce (V)**

**Prawn cocktail served on a bed of shredded lettuce with a Marie Rose sauce**

**Creamy garlic mushrooms served with toasted ciabatta (V)**

**Homemade chicken liver pate served with warm toast and a red onion & cranberry jam**

**Lightly battered squid rings served with lemon mayonnaise**

### **MAIN COURSES**

**Succulent roast turkey served with all the festive trimmings and a red wine & port jus**

**8oz Sirloin steak, grilled to your liking, served with a creamy peppercorn sauce (£2.50 extra)**

**Pan fried medallion of pork fillet, served with apple & cider sauce**

**Oven baked salmon fillet, served with a chilli, lime, coriander & yogurt dip**

**Mediterranean vegetable lasagne (V)**

**Puff pastry tartlet filled with a tasty combination roasted peppers, cherry vine tomatoes, spinach & parmesan cheese (V)**

**All served with roast potatoes and seasonal vegetables**

### **DESSERTS**

**Sticky toffee pudding served with vanilla ice cream**

**Chocolate and Amaretto cheesecake**

**Traditional Christmas pudding served with a homemade brandy sauce**

**Homemade Tiramisu**

**Cheese and Biscuits (£2.00 extra)**

**Crème brûlée accompanied with biscotti**