

Starters

Homemade Tomato & Basil Soup - Served with crusty bread

Brie wedge - served with garnish and cranberry dip

Traditional Prawn Cocktail - Prawns in a Marie Rose sauce on a bed of iceberg lettuce

Bruschetta Italianno - Crostini bread, topped with fresh tomatoes, basil, olives and onions

Garlic Mushrooms - Served in a creamy garlic white wine sauce

Melon and Raspberries

Main Course

Roast Turkey - Traditional roast turkey served with all the trimmings

Loin of Pork - served with a leek and stilton sauce

Roast leg of Lamb - Served on a bed of rosemary potatoes and a mint onion jus

10oz Sirloin (£1.50 extra) - Cooked to your liking with a pepper or red wine sauce

Salmon Fillet - Oven baked and served in a creamy chive sauce

All the above meals are served with potatoes and seasonal vegetables of the day

Mediterranean Lasagne - Layers of pasta with aubergine & courgettes with a garlic & tomato sauce topped with cheese

Mixed Vegetable Pizza

Desserts

Xmas pudding served with brandy sauce

Chocolate Fudge cake served with cream or Ice cream

Mixed Ice cream

Brownie Surprise - Vanilla & chocolate Italian ice cream, chunks of chocolate brownies, marshmallows, chocolate sauce and cream

Vanilla Cheesecake - topped with fruits of the forest

Homemade Tiramisu

3 Course Evening meal £22.95

3 course Lunch meal £19.50