



Christmas A La Carte

1 Course £12.95

2 Courses £20.95

3 Courses £25.95

Starters

Chefs soup of the day served with crusty bread

Potato Skins: Served with garlic or salsa dip

Insalata Caprese: Baby mozzarella, Beef tomatoes with basil olive oil

Melon and prawn cocktail with mixed leaf and Marie Rose sauce

Main

Sirloin steak (£2.50 supplement)

Cooked to taste, with mushrooms, tomatoes, and onion rings served with a choice of peppered sauce or mustard sauce and chunky chips.

Slow Roasted Hog and Black Pudding

Served on a bed of mash, topped with red wine sauce and seasonal vegetables

Chicken Alla Crema

Chicken breast, oven baked with mushrooms, onions, white wine and cream served on a bed of buttered leeks and seasonal vegetables

Wild Salmon

Pan- fried served on a bed of prawns, green beans and finished with a creamy dill sauce and seasonal vegetables

Tortellini

Ricotta and spinach parcels with plum tomatoes, fresh basil, onions and mushrooms, topped with cheese

Vegetable Risotto

Roasted vegetables with sage, white wine and a touch of cream

Dessert

Dessert From our Dessert menu



Traditional Christmas 3 Course Lunch

£21.95

Starters

Soup of the Day

Chefs soup of the day served with crusty bread



Main

Turkey Dinner

Served with all the trimmings and seasonal vegetables



Dessert

Christmas Pudding

with brandy sauce