

Christmas

Saturday five course Dinner Menu

Starters

Crispy Breaded Brie v

Served with a Redcurrant and Port Jus

Asparagus Valentino

Asparagus Spears Wrapped in Smoked Salmon Lightly Coated in a Crispy Batter,
Served with a Salad Garnish & Garlic Mayonnaise

Crème of Garlic Mushrooms v

Smoked Salmon, Crayfish & Prawn Salad

Served with Marie Rose Sauce

Homemade Chicken Liver Pate

Served with Red Onion Chutney, Toasted Bloomer & Salad Garnish

Roasted Tomato and Basil Soup v

Served with Parmesan Croutons

Intermediate

Moët & Chandon Fruit Sorbet

Main course

Scotch Ribeye Steak 12oz (340 grams)

Scotch Sirloin Steak 12oz (340 grams)

Just Grilled with Mushrooms, Tomato & Onion Rings

Chefs Festive Roast Yorkshire Turkey

With Stuffing & Chipolata Sausage

Chefs Festive Nut Roast vg

Pork Steak Au Poivre 12oz (340 Grams)

Tender Pork Loin Cooked in a Fiery Cracked Peppercorn Sauce

Salmon Alexandra

Salmon Fillet Cooked in a Crème of Prawn & Asparagus Sauce
Finished with a Cheese and Herb Crumb

Duo of Lemon Sole Fillet & Seabass

Chargrilled Fillets Simply Seasoned with Olive Oil, Sea Salt & Cracked Pepper

Duckling A La 'Orange

Half Roast Duckling Served with a Tangy Orange and Grand Marnier Sauce

Chicken Diane

A Plump Chicken Breast Coated in a Creamy Onion & Mushroom
Sauce Flamed in Brandy

Chicken Mediterranean

Chicken Breast Stuffed with Feta Cheese & Spinach, Wrapped with Smoked Pancetta,
Finished in a Tomato & Basil Sauce

Mushroom Stroganoff v

Served with Patna Rice

Dessert

Choice of Homemade Desserts or Cheese Board & Port

Coffee & Cream

£46.95

Steak Sauces, Peppercorn, Diane or Stilton

All our dishes are prepared in a kitchen where nuts, and other allergens are present, and our menu description do not include all ingredients.