

Christmas Eve 5 course Dinner Menu

Starters

Crispy Deep Fried 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, Fresh Crab, Crayfish & Prawn Salad

Served with Marie Rose Sauce

Homemade Chicken Liver Pate

Served with Red Onion Chutney, Crispy Toast & Salad Garnish

Roasted Tomato and Basil Soup v

Served with Mozzarella Croutons and Flavoured with Truffle Oil

Intermediate

Moët & Chandon Fruit Sorbet

Main course

Scotch Fillet Steak 12oz (340 grams)

Scotch Sirloin Steak 12oz (340 grams)

Just Grilled with Mushrooms, Tomato & Onion Rings

Pork Steak Au Poivre 12oz (340 Grams)

Tender Pork Loin Cooked in a Fiery Cracked Peppercorn Sauce

Salmon Bonne Femme

Salmon Fillet Cooked in a White Wine Velouté and finished with Roasted Cherry Tomatoes

Chefs Special Fish Dish of the Day

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

Roasted Vegetable & Brie Wellington v

Dessert

Choice of Homemade Desserts or Cheese Board & Port

Coffee & Cream

£49.95

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.