

Three courses £18.95

Two courses £14.95

Includes a glass of sherry / fruit juice on arrival

### Starters

#### Traditional Thousand Island Prawn Cocktail

Succulent North Atlantic Prawns On A Bed Of Lettuce Topped With Thousand Island Dressing

#### Spicy Parsnip Soup

Served Piping Hot With Warm Roll & Butter

#### Cream of Wild Mushroom and Spinach soup

Served Piping Hot With Warm Roll & Butter

#### Garlic and Stilton Mushrooms

Mushrooms Cooked With A Garlic And Stilton Sauce And Served With Warmed Ciabatta

#### Poached King Prawns

Poached With Lemongrass And Served On A Bed Of Rocket

#### Rustic Pate

Ardennes Pate Served With Warm Ciabatta

## Main Courses

### Traditional Roast Turkey

Served With All The Trimmings

### Fillet Steak & Mushroom Wellington

Topped With A Port-Wine & Mushroom Sauce

### Mignons Of Lamb

Served In A Rich Redcurrant & Rosemary Sauce

### Mushroom, Brie, Rocket & Redcurrant Filo Bundle

Creamy Mushroom , French Brie , Rocket & A Tangy Redcurrant Filling Wrapped In A Layered Bundle Of Butter Glazed Filo Pastry

### Stuffed trout fillet

A Trout Stuffed With Goats Cheese, Pine Nuts and Spinach, Served With Herb Mash And Warm Pesto.

All The Above Are Served With Seasonal Vegetables & Roast Potatoes

## Desserts

### Traditional Christmas Pudding

Served With Brandy Sauce

### Orange & Amaretti Truffle Torte

Amaretti Biscuit Base Topped With Seville Orange & White Chocolate Truffle Mousse. Decorated With Chocolate Dipped Amaretti Biscuits & White Chocolate Flakes

### A Selection Of Cheese & Biscuits

Selection Of Savoury Biscuits With Stilton & Cheddar

### Chocolate Lumpy Bumpy

Fudge Cake Topped With Creamy Cheesecake Mousse , Dark Chocolate , Pecan Nuts & Chocolate Chunks. Served With Whipped Cream & Chocolate Sauce

### Raspberry Cheesecake

Served With Fresh Raspberries And Cream.

### Coffee and Mince Pies

To finish