



## Christmas Dinner 2017

### MAIN COURSE

#### ROAST TURKEY

Roast Turkey served with all the trimmings

#### SIRLOIN STEAK

Sirloin steak served with a choice of either a Pepper or Diane sauce

#### CHORIZIO CHICKEN

Chicken breast stuffed with chorizo sausage served with a chilli & tomato sauce

#### SALMON FILLET

Salmon fillet & prawns served in a cream, tarragon & white wine sauce

#### LAMB SHANK

Slow cooked with garlic, onions, carrots & tomatoes served on a buttered mash

#### CHOICE OF PIZZA OR PASTA

(spanish risotto, scallop & prawn, meat feast and volcano not included)

### DESSERTS

Christmas pudding with Brandy Sauce or cream

Or

Vanilla Ice-Cream

Or

A Dessert from the cabinet

#### FOLLOWED BY

Freshly brewed Filter coffee

### STARTERS

#### WINTER VEGETABLE SOUP

A home-made vegetable & ham soup, made with fresh seasonal vegetables

#### MELON & PRAWN COCKTAIL

Fresh honeydew melon with cocktail prawns laced with Maria rose sauce

#### HOME-MADE PATE

Chicken liver pate served with warm toast & red onion marmalade

#### ORKNEY MUSSELS

Black shelled mussels cooked in a tomato, cream & garlic sauce

#### CRISPY POTATO SKINS

Deep fried potato skins, served with a tomato & chilli salsa & a garlic mayonnaise

**£21.00** *per head*

*Served from 5pm*

