



## Christmas Lunch 2019

### STARTERS

#### WINTER VEGETABLE SOUP

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

#### HOME-MADE PATE

Chicken liver smooth pate served with toast & caramelised red onion marmalade

#### PRAWN COCKTAIL

Cocktail prawns served with a crisp salad garnish & smothered in a Marie Rose sauce

#### CRISPY POTATO SKINS

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

### 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

#### CHICKEN BREAST

Chicken breast served with a choice of either a Pepper or Diane sauce

#### SALMON FILLET

Fillet of fresh salmon with a cream, tomato & white wine sauce

#### VEGETABLE STROGANOFF

A selection of fresh vegetables in a cream & paprika sauce served with rice

#### CHOICE OF PIZZA OR PASTA

(dishes marked with \* not included)

### DESSERTS

Christmas pudding with Brandy Sauce or cream  
Or  
Vanilla Ice-Cream

**£17.00** *per head*

*Served 12 -5pm*

All of the above main courses are served with vegetables & potatoes unless otherwise stated.

Home-made chips add an extra £1.00

