



Christmas Dinner 2018



MAIN COURSE

ROAST TURKEY

Roast Turkey Crown served with all the trimmings

SIRLOIN STEAK

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

MEDITERRANEAN CHICKEN

Chicken breast stuffed with chorizo sausage, olives, peppers, onions & garlic served with a chilli & tomato sauce

SEABASS FILLET

Filleted Seabass & prawns served in a cream, tarragon & white wine sauce

LAMB SHANK

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

VEGETABLE EN CROUTE

A selection of fresh vegetables wrapped in puff pastry served with a mornay sauce

CHOICE OF PIZZA OR PASTA

(dishes marked with * not included)

DESSERTS

Christmas pudding with Brandy Sauce or 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

£22.00 *per head*

Served from 5pm

