



## Christmas Dinner 2017

### 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

