



CHRISTMAS PARTY NIGHT FESTIVE MENU



STARTER

Traditional cream of vegetable soup, fresh baked Crusty Roll

Chicken Caesar Salad, baby gem lettuce, pancetta crumb, parmesan, croutons and creamy Caesar dressing

Prawn Cocktail, Marie Rose Sauce, Wheaten Bread

MAIN COURSES

Roast Stuffed Turkey Breast, baked Ham, chipolatas, thyme roast gravy
28 day matured Roast Sirloin of Irish Beef, Yorkshire pudding, thyme roast gravy
Panfried Fillet of Salmon, pea and pancetta velouté
Homemade Nut Roast with a spiced cranberry jam

All served with seasonal vegetables, roast potatoes done in Beef dripping and buttery Mash.



ATRIO OF CHEFS DESSERTS

Sherry Trifle
Christmas pudding cheesecake
Apple & Cinnamon crumble, vanilla custard



