



## ***Christmas Day menu 2011***

### **To start-**

***(V) Chefs home made soup of the day***

***Smooth chicken liver parfait accompanied with winter spiced tomato and apple chutney and warm crisp toast***

***Classic elegant prawn cocktail with Courvoisier brandy***

### **Mains-**

***Traditional roast turkey with crispy roast potatoes, pigs in blankets stuffing and seasonal vegetables topped with lashings of meaty gravy  
(Min party of ten order apply)***

***Chef's signature fish pie comprising of chunky salmon pieces, smoked haddock, cod chunks and mussels topped with rich creamy potatoes served with seasonal vegetables***

***(V) Hearty lentil cottage pie topped with sweet potato mash and served with vegetarian gravy and bread and butter***

### **Sweet-**

***Desserts from the blackboard on the day***

***£45.00 per head £20.00 per child under 12***

***All food must be pre-ordered and paid in full, no later than two weeks before the day.  
Price includes three course festive meal, coffee and choc***