



# Christmas Menu

## Starters

### GARLIC FLAT BREAD (V)

Hand-rolled and smothered in garlic butter

### MUSHROOM SOUP

With a warm crisp bread roll

### SOUTHERN-FRIED CHICKEN FILLETS

With a bourbon and Cajun dip

### STILTON MUSHROOMS (V)

In a rich garlic, cream & Stilton sauce

### PRAWN COCKTAIL

Norwegian prawns served in a cocktail sauce with granary bread

## Main Courses

### SUCCULENT ROAST TURKEY CROWN

Hand carved and served with all the traditional accompaniments and roast & creamed potatoes

### ROAST TOPSIDE OF BRITISH BEEF

Hand carved and served with roast & creamed potatoes

### CHAR GRILLED RUMP STEAK

Served with chipped potatoes and creamy peppercorn sauce

### PAN FRIED SEA BASS FILLET

Presented on a bed of spicy oriental noodles

### VEGETARIAN

A choice of vegetarian dishes available

All served with roast parsnips, buttered carrots, minted garden peas and button sprouts with toasted almonds and bacon

## Desserts

### CHRISTMAS PUDDING (OR)

A CHOICE OF DESSERTS FROM  
OUR BLACKBOARDS

3 Courses £19.95

£5 DEPOSIT PER PERSON

# OAP Christmas Lunch Menu

## Dates Available

Monday 3rd December

Tuesday 11th December

Thursday 20th December

## Main Courses

### SUCCULENT ROAST TURKEY CROWN

Hand carved and served with all the traditional accompaniments and roast & creamed potatoes

### VEGETARIAN

A choice of vegetarian dishes available

All served with roast parsnips, buttered carrots, minted garden peas and button sprouts with toasted almonds and bacon

## Desserts

### CHRISTMAS PUDDING WITH CREAM

### STICKY TOFFEE AND CUSTARD

(OR)

### ICE CREAM

£8.95 Per Person

£5 DEPOSIT PER PERSON

# New Year's Eve Menu

## Starters

### GARLIC FLAT BREAD (V)

Hand-rolled and smothered in garlic butter

### SOUP OF THE DAY

With warm crusty bread roll

### CALAMARI

Paprika dusted calamari and zesty garlic mayonnaise

### CHICKEN PARMESAN TENDERS

Panko and Parmesan crusted chicken breast tenders with honey mustard dip and mango salsa

### PRAWN COCKTAIL

Norwegian prawns served in a cocktail sauce with granary bread

## Main Courses

### CHAR GRILLED SIRLOIN STEAK

Served with chipped potatoes and creamy peppercorn sauce

### LEEK & STILTON CHICKEN BREAST

Tender chicken breast with a leek & Stilton sauce

### MINTED LAMB SHANK

Slow roasted lamb shank with minted red wine sauce

### POACHED SALMON FILLET

Poached Salmon and prawns, with hollandaise and chive sauce

### TOFU PANANG CURRY

Authentic panang curry made with a rich and creamy coconut milk.

Finished with a touch of limes leaves

All served with baby potatoes, roast parsnips, buttered carrots, minted garden peas and button sprouts with toasted almonds and bacon

## Desserts

CHOICE OF DESSERTS FROM

OUR BLACKBOARDS OR

CHEESE AND BISCUITS

£27.00 Per Person

£5 DEPOSIT PER PERSON