

CHRISTMAS FAYRE 2018

Allergies & Intolerances Please Inform a Member of Staff, *Dishes can be Gluten Free
Our Kitchen is NOT an Allergy Free Environment (Please Ask)

— Starters —

Chef's Creamy Carrot & Butterbean Soup. V

Served with a Seeded Roll.

Fried Halloumi.

Drizzled with Pomegranate Molasses & Yoghurt, Finished with Fresh Mint.

Chefs Chicken Liver Pate with Cream, Bacon & Madeira

Served with Warm Toast & Homemade Chutney.

Aubergine, Spinach & Ricotta Gratin.

Cooked in a Tomato Sauce & Served with a Salad Garnish.

Smoked Salmon Roulade.

Filled with Prawns, Cream Cheese, Lemon & Chives Served with a Salad Garnish & Brown Bread & Butter.

— Main Courses —

Fresh Roast Turkey Breast.

Served with a Pork Chipolata Wrapped in Bacon, Sage & Onion Stuffing & Turkey Gravy.

Boneless Roast Loin of Cod.

With a Lemon & Thyme Pesto Crust, Served on a Red Pepper Coulis.

Fillet of Bream

Baked in the Oven in White Wine & Served on a Bed of Roasted Vegetables,
with a Basil Cream Sauce.

Roasted Breast of Barbary Duck.

On Braised Red Cabbage Finished with an Orange & Ginger Jus.

Honey Glazed Loin of Pork.

Topped with Caramelized Apple & Onion, Finished with a Dijon Cream Sauce.

Rosemary & Garlic Marinated Lamb Rump

With a Mulled Fruits of the Forest Jus.

Chestnut, Mushroom & Blue Cheese Wellington V

Served on a Herbed Tomato Sauce.

All Served with Roast & New Potatoes, Cauliflower Cheese, Brussel Sprouts & Carrots

— Desserts —

White Rock Traditional Christmas Pudding.

Served with a Creamy Brandy Custard.

Bob's Black Russian Brownie

Finished with a Chocolate & Fruits of the Forest Sauce, Served with Vanilla Ice Cream.

Orange & White Chocolate Crème Brulee.

Traditional English Burnt Cream Flavoured with Zesty Orange & White Chocolate.

Lemon & Ginger Cheesecake

Served with Fresh Raspberries & a Lemon Drizzle.

Duo Sorbet.

Blackberry & Champagne Sorbet Served in a Sugar Frosted Glass.

Mixed Cheese Board.

Cheddar, Brie, White Stilton & Apricot. Garnished with Homemade Chutney and a Selection of Biscuits.

— Coffee and Mince Pie V —

To Avoid Disappointment, Please Make Your Selection, And Book at Least Two Weeks In Advance.

Monday to Thursday £24.95 / Friday & Saturday £28.95 & Sunday Evening £25.95

