

CHRISTMAS DINING

STARTERS

HOMEMADE VEGETABLE BROTH

Served with Freshly Baked Roll

CORRS TIGER PRAWN SALAD

Our select tiger prawns seasoned and topped with thousand island and served with mixed leaf salad, fresh lemon & house wheaten

GOATS CHEESE & WALNUT SALAD

Goats cheese, cherry tomatoes, mixed leaf salad, apple & walnuts with a honey balsamic dressing

MAIN COURSES

TRADITIONAL ROAST TURKEY & HAM

Served with a seasoned bread stuffing, knapped with rich roast pan gravy & cranberry sauce

ROAST SIRLOIN OF BEEF

Slow roast sirloin swept with a mixed peppercorn and brandy cream sauce

CHILLI SALTED SEABASS

Pan fried Seabass with our jumbo tiger prawns cooked in citrus butter with chilli salted spices and dressed with our house chopped salad.

VEGETABLE RED THAI CURRY

A selection of stir-fried vegetables with French beans & water chestnuts finished in an authentic red Thai curry sauce.

All served with Chef's Selection of seasonal market vegetables & potatoes

DESSERTS

STRAWBERRY PAVOLVA

with fresh cream and winterberry fruit compote

CHRISTMAS PUDDING

Served with a cinnamon & brandy sauce & fresh cream

WHITE CHOCOLATE & RASPBERRY BRULEE

Served with fresh cream

TEA / COFFEE & MINTS *(included with 2 & 3 Courses)*

2 COURSES: £25 | 3 COURSES: £30