

SUNDAY CHRISTMAS MENU

This menu will be served from 12 noon until 4.00pm

Chicken Liver and Cognac Pate
Red Onion Chutney & Toasted Brioche

Traditional Prawn Cocktail
Iceberg Lettuce, Marie-rose Sauce & Brown Bread & Butter

Oak Smoked Scottish Salmon
Cracked Black Pepper, Lemon & Brown Bread

Cream of Tomato & Basil Soup

King Prawns in Tempura Batter
Chilli & Soy Sauce

Devilled Wild Mushrooms on Toasted Brioche



Roast Sirloin of Scottish Beef

OR

Roast Loin of Pork

Both served with Yorkshire pudding, Roast & New Potatoes,
Selection of Vegetables & Gravy

Roast Norfolk Turkey

Sage & Onion Stuffing, Chipolata & Bacon, Roast & New
Potatoes, Selection of Vegetables & Gravy

Fresh Scottish Salmon Fillet

Prawn & Parsley Butter, New Potatoes & Vegetables

Haddock & Prawn Mornay

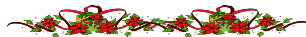
Lobster Sauce topped with Melted Cheddar Cheese, New Potatoes & Vegetables

Fish and Chips

Traditional Beer Battered Cod, Chips, & Garden Peas

Home-made Cranberry & Nut Roast (v)

Mashed Potatoes, Fresh Vegetables & Gravy



Selection of Karen's Homemade Desserts including
Christmas Pudding

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Coffee & Mints

£19.00 for 2 Courses,

£24.00 for 3 Courses

Children's Prices: £12.50 for 2 Courses, £15.00 for 3 Courses

A deposit of £5.00 per person is required at the time of booking

