



STARTER

Spiced Parsnip Soup, Crusty Bread

Smoked Salmon, Honey & Dill Creme Fresh, Brown Bread

Liver Pate, Sloe Gin, Onion & Cranberry Chutney, Melba Toast

Classic Prawn Cocktail, Iceberg, Chopped Tomatoes, Marie Rose, Brown Bread

Breaded Brie, Cranberry Sauce, Mixed Leaves

DESSERT

Traditional Christmas Pudding, Brandy Sauce or Custard

Creme Brulee

Caramel Profiteroles, Chocolate & Salted Caramel Sauce

Chocolate Brownie, Manx Vanilla Ice Cream

Tea / Coffee & Mince Pie

MAIN COURSE

Traditional Roast Turkey Crown, Pigs in Blankets, Stuffing, Red Wine Gravy

Lamb Shank, Mash, Minted Gravy

Braised Salmon of Beef, Baby Onions, Tomatoes, Tarragon & Red Wine Sauce

Pan Fried Hake, Chorizo, Prawn & Mussel Cream Sauce

Queenie Linguini, Garlic, White Wine, Cream, Parsley

Chicken Devolay, Stuffed with Spinach & Cheese, Mash, Tomato Sauce

Nut Roast, Mash, Mushroom Gravy

All main courses served with roast potatoes & seasonal winter vegetables

Served Thursday 29th November - Sunday 23rd December inclusive. A deposit of £10 per head will be required, balance and pre-orders due one week prior to the date of your booking.

2 COURSE LUNCH (12-14:30) - £15.95

3 COURSE EVENINGS (17:00-21:00) - £24.95