

CHRISTMAS MENU

Three Courses £15.50 per person

Soup of the day, our soups are made fresh daily, please ask for today's special.

Sweet tiger prawns grilled on skewers then drizzled with garlic hollandaise, served with a fresh light salad.

A selection of seasonal meats layered into a terrine, served warm with salad and winter chutney.

Dainty fritters filled with chopped vegetables and herbs coated in a crispy batter, with herb mayo and side salad.

Prawn and flaked salmon cocktail served with our Marie rose sauce on the side, accompanied with crusty bread.

Traditional roast Norfolk turkey served with all the seasonal trimmings and a rich turkey gravy.

Prime 8oz English aged Sirloin steak served with crushed potatoes, creamed shallot sauce and steamed vegetables.

Olive oil poached salmon, cooked until just pink, served with new potatoes and asparagus.

Fresh cod fillet wrapped in Parma ham and roasted, accompanied by lemon mayo, asparagus and boiled potatoes.

Filo pastry filled with Greek feta cheese, wilted spinach and sun-dried tomatoes, with a sweet pepper tomato and basil sauce.

Home made cheesecake, our cakes are made fresh daily, please ask for today's special.

Chilled orange & pomegranate mousse.

Home-made luxurious bread & butter pudding served with a thick English custard.

Chef's secret recipe for the ultimate sticky toffee pudding with a toffee sauce.

Traditional Christmas pudding covered in a thick English custard.

Group Bookings

Three courses plus one game of Bowling or Quasar £18.50

Three courses plus two games of Bowling or Quasar £19.50

Polite Notice: -

Min of 10 persons for group packages. Served from 1st to 25th of December 2009.

Package includes party hats and Christmas crackers. Activity can be altered to your requirements.

