

## Christmas Evening Menu

### Starters

*Home-made cream of tomato and vegetable soup.*

*Warm goats cheese lightly grilled served on a bed of mixed lettuce, shredded cucumber and cherry tomatoes finished with a light vinaigrette dressing.*

*Peach halves stuffed with Stilton cheese and lightly grilled.*

*Breaded mushrooms deep fried with a garlic and blue cheese sauce.*

*Cornets of smoked salmon infused with our home made smoked salmon mousse and accompanied by one of our special salads.*

*Home-made port, brandy and chicken liver pâté with toast & salad.*

*Norwegian Prawns on a bed of crisp mixed lettuce topped with Marie rose and paprika.*

### Main Course

*Roast turkey, stuffing and cranberry sauce.*

*A Chicken fillet wrapped with bacon and served with a wholegrain mustard sauce.*

*Half a shoulder of lamb served in a rich red wine and mint gravy.*

*Char grilled tuna steak served with a white wine and mushroom sauce.*

*Littlers Butchers finest rib eye steak served in a chasseur sauce.  
(if you are pre ordering please tell us how you would like your steak cooking)*

*A fresh poached salmon fillet wrapped in Parma ham served with a creamy lemon and dill sauce.*

*Peppered beef, strips of beef pan fried in a creamy, cognac and cracked pepper sauce.*

*Mushroom, cranberry, hazelnut and spinach Wellington.*

### Sweets

*Christmas Pudding with Brandy Sauce.*

*Ice cream extravaganza, strawberry chocolate and vanilla ice cream topped with mixed fruit and freshly whipped cream.*

*Lemon Crunch.*

*Chocolate sizzler.*

*Sticky toffee pudding with vanilla custard.*

*Brandy snap baskets filled with fresh fruit salad .*

*Mince Pie, Freshly ground coffee or tea with mints*

*£24.95*