

Christmas lunchtime Menu

Starters

Home-made tomato and vegetable soup.

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

Peach halves stuffed with Stilton cheese and lightly grilled.

Thai prawns wrapped in filo pastry and deep fried accompanied with a sweet chilli dip.

Home-made port, brandy and chicken liver pâté with fingers of 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.

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

A fresh poached salmon fillet with a creamy white wine and mushroom sauce.

Chicken breast wrapped in bacon and cooked in a port and Stilton sauce.

*Littlers Butchers finest rump steak, served with parsley butter and all the trimmings.
(if you are pre ordering please tell us how you would like your steak cooking)*

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.

Raspberry Pavlova.

Brandy snap baskets filled with fresh fruit salad.

Chocolate sizzler.

Mince Pies

Freshly Ground Coffee or tea

£20.45