



# Christmas 2018

## 3 Courses for £25.50

### Starters

Scallops Thermidor  
Lobster and Crab Bisque with Brandy Sauce and Croutons  
Smoked Duck Breast & Mozzarella with a Balsamic Reduction  
Avocado Tricolore (Avocado, Mozzarella, Tomato & Basil with Vinaigrette) (V)  
Cannelloni a La Cream (Ricotta, Spinach and Basil rolled in a Pancake served with Cheese and Cream Sauce) (V)  
Deep Fried Mushrooms served with Tartar Sauce (V)  
Torpedo Prawns (Breaded King Prawns) served with a Sweet Chilli Sauce Dip  
King Prawns with Garlic Butter  
Bagel with Tomato Sauce, Melted Cheese and Parma Ham

### Mains

8oz Fillet Steak (Au Poivre, Mushroom Sauce, Diane Sauce, Blue Cheese or Garlic Butter)  
8oz Sirloin Steak (Au Poivre, Mushroom Sauce, Diane Sauce, Blue Cheese or Garlic Butter)  
½ Roasted Duck Montmorency (Black Cherry Sauce)  
Homemade Ravioli with Prawns, Crab & Cream Sauce  
Rigatoni and Diced Aubergine with Tomato Sauce (V)  
Fillet of Grilled Brill with Root Mash  
Fillet of Sea Bass with Scallops Meunière  
Roast Turkey Breast with all The Trimmings

(All served with Chips, New Potatoes and Seasonal Vegetables)

### Desserts

Christmas Pudding with Brandy Cream and Ice Cream  
Sticky Toffee Pudding  
Crème Caramel  
La Perla Meringue  
Tiramisu  
Apple Pie and Ice Cream  
Banana and Caramel Pancake with Ice Cream  
Chocolate Profiteroles  
Lemon Sorbet  
Various Ice Creams (Vanilla, Chocolate, Strawberry)



**We Supply Christmas Crackers and Poppers**