

Christmas & Boxing Day Carvery 2010

Includes Bucks Fizz On Arrival, Festive Table & Crackers

STARTERS

Chef's Creamy Wild Mushroom Soup

Served with rustic fresh bread and butter

King Prawn Cocktail

Served with a cool marie-rose sauce and granary bread

Melon With A Fresh Raspberry Coulis

Grilled Goat's Cheese & Cranberry Tart

Served on rocket leaves with balsamic dressing

MAIN COURSE

Traditional Roast Turkey*

With stuffing, chipolatas & cranberry Sauce

Succulent Roast Rib Of Beef*

With our famous freshly baked Yorkshire pudding

Slow Roasted Leg Of Pork*

Studded with fresh garlic and sage

*All of the above served with a selection of delicately steamed seasonal vegetables, roast & new potatoes, gravies & sauces

Pan Fried Sea Bass Set On A Mediterranean Tomato Sauce*

Served with sautéed baby potatoes and seasonal vegetables

Porcini and Butternut Squash Lasagne (V)

DESSERTS

Traditional Christmas Pudding

Served with Brandy sauce or pouring cream

Luxurious Movenpick Strawberry Ice-Cream

With a fresh strawberry puree, whipped cream & wafers

Home-made Malteser Cheesecake

With pouring cream or vanilla pod ice-cream

Superior Cheese Selection

Served with a variety of biscuits, sliced apple, celery & grapes

Coffee & Mints