

FESTIVE RESTAURANT CARVERY 2009

Includes Bucks Fizz on arrival, festive table & crackers

STARTERS

Chef's home made soup of the Day

Fan of Honeydew Melon

Served with a mixed berry coulis

Hot Stilton Mushrooms

Sautéed button mushrooms in a creamy home made blue cheese sauce.
Served with fresh bread and butter for dipping

MAIN COURSE

Traditional Roast Turkey

With stuffing, chipolatas & cranberry sauce

Roast Topside of Beef

With our famous freshly baked Yorkshire pudding

*All of the above served with a selection of freshly steamed seasonal Vegetables,
roast & new potatoes, real gravy and sauces

Mediterranean Vegetable Lasagne (v)

Layers of fresh Verdi pasta with red & green peppers, courgettes,
onions and tomatoes topped with spinach sauce and parmesan cheese.
Served with garlic bread & rocket salad.

DESSERTS

Traditional Christmas Pudding

Served with brandy sauce or fresh cream

Gateaux Noir

Rich chocolate sponge filled with black cherries and cream

Lemon Tart

Sweet butter pastry base with a smooth tangy lemon filling
Served with crème fraiche

Cheese with a selection of Biscuits

A selection of Mature Cheddar, Creamy Brie and Stilton Cheeses.
Served with a variety of biscuits, sliced apple, celery and grapes.