

STARTERS

Traditional Turkey & Winter Vegetable Broth

served with oven baked breads

Eastcoast Award Winning Smoked Salmon & Prawn Terrine

served with tossed salad & mint pea puree

Farmhouse Chicken Liver & Smoked Bacon Pate

with red onion & cranberry marmalade & melba toast

Fan of Honey Dew Melon

with winterberry compote & raspberry sorbet

Panko Breaded Mushrooms

with stuffed with creamy Irish brie, mixed leaves, garlic & herb aioli



MAINS

Traditional Roast Turkey & Honey Roast Ham

with homemade stuffing, chipolatas, rich cranberry jus

McGreevy's Roast Silverside of Beef

with pink peppercorn cream & Yorkshire pudding

Pan-Fried Fillet of Red Snapper

with Mediterranean cous-cous & sweet chilli cream

Penne Pasta Provencal

with garlic & parmesan ciabatta

Steamed Chicken Fillet

stuffed with Brie & wrapped in smoked bacon, mushroom & tarragon cream

All served with Chef's seasonal potatoes & vegetables



DESSERT

Trio of Festive Desserts

Christmas Pudding
with brandy anglaise



Lunch £15.95

Dinner £21.95

Party Nights £24.95

£5 non refundable deposit per person to be paid within 30 days of booking

