

**Christmas Party Menu 2019**

**2 Course £16.95 3 Course £19.95**

**Starter**

Chef’s home-made spiced parsnip and sweet pear soup



Smooth pork and roast pancetta pate

with red onion & orange marmalade

Smoked haddock & crab fishcakes with home made tartare sauce

Gruyere and courgette ciabatta melt O



**Main Course**

Traditional roast turkey with apricot & chestnut stuffing

Roast topside of beef with Yorkshire pudding

Pan fried salmon fillet with leek & pancetta cream sauce

Candied winter vegetables and mixed nut wellington with a cranberry centre



*All main meals served with all the festive trimmings,*

*herb roast potatoes and a selection of seasonal vegetables*

**Dessert**

Traditional Christmas pudding with brandy sauce

Drunken Baileys and malteser cheesecake and ice cream

Clementine and Drambuie sponge with custard O



Three flavours of local Brymor real dairy ice cream

Speciality cheeseboard – biscuits, fruit & relish ( £2.50 supplement )

Tea or Coffee & a “sweet treat”

