



Christmas Season Festive Dinners Menu

STARTERS

ITALIAN MINESTRONE SOUP

Rich and chunky Italian Minestrone, our delicious tomato broth filled with wholesome winter vegetables.

SEXY GARLIC MUSHROOMS

Button Mushrooms sautéed in diced shallots and garlic, simmered in our scruffy tomato ragu and finished with a touch of cream.

PORK & CHICKEN LIVER PATE

Homemade pate with a sweet redcurrant chutney, served with garlic toast and a salad garnish.

DUO OF MELON

served with mango & raspberry coulis.

MAIN DISHES

All our Christmas Main Courses are happily accompanied with our roast potatoes and seasonal vegetables.

ROAST BEEF

Slow roasted rosemary infused silverside of beef with our homemade Crossland Moor Yorkshire pudding and port wine gravy. Accompanied with our roast potatoes & seasonal vegetables.

ROAST TURKEY

Roast turkey with a chestnut stuffing, pigs in blankets and a light meat gravy. Accompanied with our roast potatoes & seasonal vegetables.

ATLANTIC COD

Lightly grilled and served in a velvety cheese and parsley sauce. Accompanied with our roast potatoes & seasonal vegetables.

WILD MUSHROOM RAVIOLI

Homemade ravioli pasta parcels filled with a wild mushroom puree and served in a sumptuous truffle and cream reduction. Served with a sliced tomato and red onion salad.

LASAGNE AL FORNO

Homemade meat lasagne served with garnish & garlic french bread.

DESSERTS

CHOCOLATE GATEAU

Homemade non-slimming milk chocolate delight, served with cream or ice cream.

CHRISTMAS PUDDING

Traditional Christmas pudding with a rich brandy sauce and sprinkled with chocolate.

CRÉME BRÛLÉE

Homemade raspberry crème brûlée, a real treat.

ICE CREAM

Vanilla ice cream smothered in Bailey's Liqueur.