

## Starters

Homemade Cream of Tomato Soup (V)

Classic Prawn Cocktail

Baked Goats Cheese, Caramelised Onions and Rocket Salad (V)

Chicken Liver Pate with Ciabatta Bread

Antipasto (selection of Italian meats and hors d'oeuvres)

## Main Courses

Traditional Roast Turkey, served with all the trimmings and a selection of seasonal vegetables and rosemary roast potatoes

Rump Steak with a three peppercorn sauce, served with a selection of seasonal vegetables and rosemary roast potatoes

Swordfish cooked with lemon and basil butter, served with a selection of seasonal vegetables and rosemary roast potatoes

Chicken Breast wrapped in Parma Ham with a Sage and Cream sauce served with a selection of seasonal vegetables and rosemary roast potatoes

Penne Pasta with Courgettes, fresh Chilli, Spinach, Peas, Garlic and flaked Parmesan (V)

## Desserts

Traditional Christmas Pudding with Brandy sauce

Toffee crunch ice cream

Irish Cream Cheesecake

Chocolate and Amaretto tart served with vanilla ice cream

Cheese & Biscuits

## 3 Courses

£20 per person for Lunch, £25 per person for Dinner Sunday – Wednesday

£27 per person for Dinner Thurs/Fri/Sat, includes Disco!

(V) A discretionary 10% service charge will apply.  
These dishes do not contain meat or fish products