

# Christmas Fayre Evening Menu

Starters:	Choose starter:
Parsnip, apple & stilton soup	
Seafood cocktail of prawns, crab & smoked salmon, baby gem lettuce, Miami cocktail sauce & granary bread	
Scallop & king prawns tart topped with a poached egg	
Baked camembert topped with cranberries, honey & chestnuts with a bacon wrapped piggy & dipping straws	
Slow cooked brisket croquette with a celeriac puree, port & cranberry relish, red wine & balsamic dressing	
Mains:	Choose main:
Roast breast of turkey with a sage, apricot & cranberry stuffing, bacon wrapped piggy, roasties & gravy	
Slow cooked lamb shank, roasted garlic mash, red wine & redcurrant sauce with parsnip crisps	
Pan-fried corn-fed chicken breast, thyme fondant potato, confit of leg croquette, brandy, pancetta & wild mushroom sauce	
Parmesan crusted fillet of halibut, dauphinoise potatoes, roasted baby vine tomatoes, Vermouth cream sauce	
10oz Rib-eye steak with a choice of sauces: Pepper; Jack Daniels & wild mushroom; Bacon, port & stilton	
Chestnut mushroom, leek, cranberry & celeriac Wellington	

Booking name: \_\_\_\_\_

Booking date: \_\_\_\_\_ Booking time: \_\_\_\_\_

Total number of guests: \_\_\_\_\_ Two course:  Four course: