



***CHRISTMAS PARTY MENU 1***  
***4 Courses*** ***£25 per person***

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**Starters**

**Soup of the Day**

*Freshly made soup, served piping hot with toasted granary bread (v)(g)(vg)*

**Chicken Liver Pate**

*Chicken livers, seasoned with sherry and fresh herbs with melba toast (g)*

**Main Courses**

**Roast Turkey**

*Fresh local turkey, roasted with all the traditional trimmings (g)*

**Herb Topped Hake**

*Fresh Hake, topped with fresh herbs and breadcrumbs,  
baked and served on a chive sauce*

**Hazelnut & Bulgur Wheat Bake**

*served with a cream and white wine sauce (v)(vg)*

**All served with roast potatoes and a selection of local vegetables**

**Desserts**

**Christmas Pudding**

*The traditional dessert, served with brandy sauce or brandy cream (v)(vg)*

**Lemon Posset**

*A light tangy dessert, topped with winter fruit couli (v)(g)*

**....and to finish.....**

**Coffee and Homemade Mince Pie (v)(vg)**

