

Two Course for $\pounds 10$ per person, or Three Course for \$13.50

STARTER

Mini Thai Selection with Salad Garnish and Sweet Chilli Dip

Mozzarella Sticks with Garlic Mayonnaise

Mini Fish Cake Selection with Salad Garnish and Sweet Chilli Dip

Sliced Smoked Salmon with Fresh Salad leaves and Balsamic Glaze

MAIN COURSE

Whole Roast Chicken Crown with Roast Potatoes, Seasonal Vegetables and Red Wine Gravy

Christingle (Honey Roast Parsnips, Cheddar Cheese and Chestnuts) Pieminister Pie, Served with Creamy Mash, Minted Mushy Peas and Red Wine Gravy

Deer Santa (Venison, Dry Cured Bacon, Red Wine and Lentils) Pieminister Pie, Served with Creamy Mash, Minted Mushy Peas and Red Wine Gravy

Three Kings (Turkey Breast, Smoked Bacon and Pork and Herb Stuffing) Pieminister Pie, Served with Creamy Mash, Minted Mush Peas and Red Wine Gravy

DESSERT

Selection of Handmade Desserts Available including Christmas Pudding Brandy Sance, Warn Chocolate Sponge with Chocolate Sauce and Vanua Custard White Chocolate Snow Bomb and Christmas pudding

