

OPTION 1

TO START

SOUP OF THE DAY | SERVED WITH CRUSTY BREAD ROLL 2,7

MAIN COURSE

(CHOOSE 1 MAIN)

TRADITIONAL ROAST TURKEY | BAKED LOCAL GAMMON | HERB STUFFING | ROAST POTATO | ROAST GRAVY **1,2,4,7,9,14**

OR

HERB STUFFED CHICKEN | WITH PAN GRAVY 1,2,4,7,14

OUR MAIN COURSE DISHES ARE SERVED WITH CHEF SELECTION OF VEGETABLES & POTATOES

DESSERT

SEASONAL FRUIT PAVLOVA | FRESH CREAM & BERRIES 4,7

£32.50 PER PERSON

OPTION 2

TO START

(CHOOSE 1 STARTER)

SOUP OF THE DAY | SERVED WITH CRUSTY BREAD ROLL 2,7 CHICKEN & MUSHROOM VOL AU VENT | HERB SALAD 1,2,4,7 PRAWN COCKTAIL | MARIE ROSE SAUCE | WHEATEN BREAD 1,2,3,4,7,9,14

MAIN COURSE

TRADITIONAL ROAST TURKEY | BAKED LOCAL GAMMON | HERB STUFFING | ROAST POTATO | ROAST GRAVY **1,2,4,7,9,14**

OR

SIRLOIN OF MATURE IRISH BEEF | YORKSHIRE PUDDING | SERVED WITH ROAST JUS 1,2,4,7,14

OUR MAIN COURSE DISHES ARE SERVED WITH CHEF SELECTION OF VEGETABLES & POTATOES

DESSERT

(CHOOSE 1 DESSERT)

SEASONAL FRUIT PAVLOVA | FRESH CREAM & BERRIES 4,7 CHEESECAKE OF THE DAY | FRUIT COULIS 2,4,7 CHOCOLATE BROWNIE | ICE CREAM 2,4,7

£37.50 PER PERSON

ALLERGENS 1 - CELERY | 2 - CEREALS | 3 - CRUSTACEANS | 4 - EGGS | 5 - FISH | 6 - LUPIN | 7 - MILK | 8- MOLLUSCS | 9 - MUSTARD | 10 - NUTS | 11 - PEANUTS | 12 - SESAME SEEDS | 13 - SOYBEANS | 14 - SULPHER DIOXIDE & SULPHITES