

**DECEMBER
FRIDAY AND SATURDAY
4 COURSE DINNER DANCE
£25.00**

Brie

Deep fried brie served with fruit coulis.

Pate

Chef's homemade pate served with finger toast.

Soup

Chef's homemade soup of the day.

Melon

Melon fan served with fresh fruit.

Salmon

Poached salmon with prawns covered in Marie rose sauce.

Mushrooms

Mushrooms cooked in herbs and garlic butter.

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Pork

Roast loin of pork with apple sauce and stuffing.

Turkey

Roast turkey with sage and onion stuffing, and chipolata sausage.

Salmon

Poached salmon steak with prawns in a white wine, cream and brandy sauce.

Fillet Steak

Fillet steak served in a red wine and mushroom sauce

Lamb Shank

Shank of lamb served in a Honey and Mint sauce.

Vegetarian

Mushrooms in a white wine cream and brandy sauce served with rice.

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Sweets

A selection of sweets from the trolley
or
Christmas pudding and Brandy sauce.

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Coffee

Fresh brewed coffee and mints.

**All main courses served with chef's vegetables and potatoes of the day.
All sauces are optional.
All dishes inclusive of V.A.T.**