



MASQUERADE BALL

Beetroot, Feta & Pomegranate Salad

Tossed in lambs leaves , finished with a basil dressing

Prawn cocktail

With Marie rose sauce and served with buttered brown bread

Duck Liver Parfait

Served with Cranberry Jelly and toasted sourdough bread

Traditional Roast Turkey, bacon & chipolata roll, seasonal stuffing & pan gravy

Served with cranberry sauce, panache of vegetables, new & roast potatoes

Rump steak—cooked to your liking, with peppercorn sauce, confit of mushroom

& grilled tomato, served with panache of vegetables and chipped potatoes

Fillet of Salmon with a seafood veloute

Served with panache of vegetables and new potatoes

Breast of Chicken Wrapped in Smoked bacon with a white wine sauce

Served with panache of vegetables, roast & new potatoes

Stuffed Roast Squash filled with apricot stuffing

served with vegan gravy panache of vegetables, new & roast potatoes

Christmas Pudding with Brandy sauce

Chocolate & Hazelnut Brownie served with white chocolate sauce

Welsh cake Cheesecake served with a mulled wine jam

Tarte Au Citron complemented with a citrus coulis and clementine segments

Saturday 18th December

Arrive at 7.00 m to a Kir Royale Cocktail

Dinner at 8.00pm, followed by dancing

£42.00 per person



To Book Call Kelly our Christmas Cracker on 01656 668811