

Christmas Eve Restaurant Dinner



£29.95

Bucks Fizz and Canapés on arrival



Redwood Smoked Salmon and King Prawns
served with crème fraîche and herb bread

Pan Seared Scallops

with crispy pancetta, rocket and lemon oil

Baked Goats Cheese

with rocket and basil oil

Half Melon

served with fresh mint and Malibu



Leek and Potato Soup
(intermediate course)



Individual Fillet Steak Wellington

In a puff pastry case complemented with a light Madeira and mushroom sauce

Rack of Lamb

served with dauphinoise potatoes and redcurrant sauce

Chicken Breast

in a red wine and bacon sauce with herb mash

Oven baked Sea Bass

served with Mediterranean vegetables and hollandaise sauce

Broccoli and Stilton Parcel

in pastry with lemon sauce

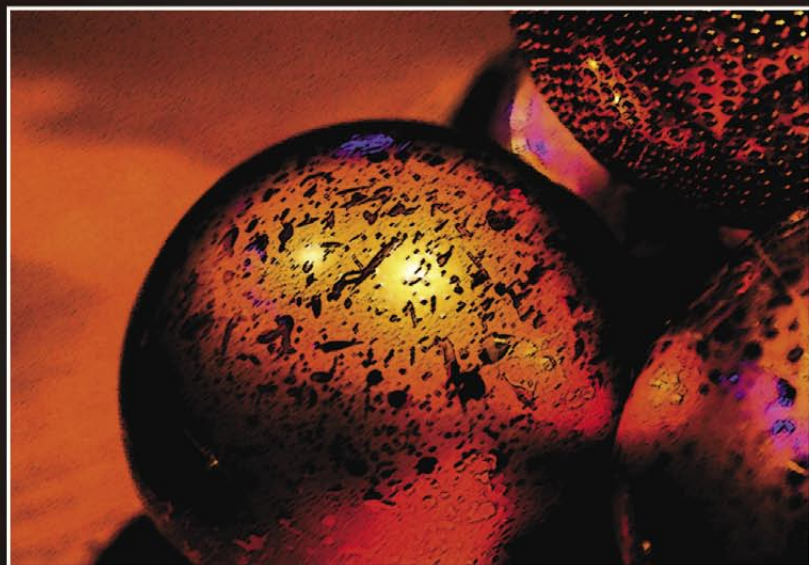
All served with a selection of vegetables and potatoes



White and Dark Chocolate Torte
Strawberry Cheesecake



A Platter of Cheese and Biscuits
with iced celery and grapes
Cappuccino and Mints



A Non Refundable deposit of £10.00 per person will be required upon booking,
with full payment and menu choices by 1st December 2010.