



**Pre Christmas Lunch 2009**  
**Adults £14.95 Under 12,s £10.95 Under 4's £5.95**

**Starters**

**Chicken & Leek Soup**

*Served with a roll and butter*

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**Pate de Ardennes**

*A smooth pork liver pate served on a crisp side salad and garnished with a side order of toast*

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**Prawn Cocktail**

*Succulent Greenland prawns set on a bed of lettuce coated with a marie rose sauce*

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**Garlic & Stilton Mushrooms**

*Button mushrooms cooked in a garlic and stilton sauce served on a ciabatta crouton*

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**Melon & Pineapple Cocktail**

*Melon ball tossed with pineapple and drenched in kirsch syrup*

**Mains**

**Choice of Roast from carvery with all the trimmings**

*Roast topside of beef with Yorkshire pudding*

*Roast turkey crown with stuffing and cranberry sauce*

*Roast leg of pork with apple sauce and stuffing*

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**Fillet of Haddock Tsarine**

*Poached haddock fillet drenched in a cream, cucumber, prawn & mushroom sauce*

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**Chicken Andalouse**

*A steamed chicken breast filled with sausage meat and coated in a tomato, garlic and fine chopped mixed peppers*

*Help yourself to seasonal vegetables and potatoes of the day*

**Desserts**

*Christmas pudding and rum sauce*

or

*Choice of desserts from the trolley*

\*\*\*

*Coffee & Mints*

**Must**

*A £10 per head deposit must be paid before 1<sup>st</sup> November 2009*

*Free Cracker and Party Poppers*



**Pre Christmas Dinner 2009**  
**Adults £22.50 Under 12's £17.50**

**Starters**

***Cream of Vegetable Soup***  
*served with a bread roll and butter*

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***Chicken & Leek Pancake***

*Diced chicken and leek enclosed in a pancake, topped in a smoked cheese sauce*

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***Prawn Cocktail Festive***

*Succulent Greenland prawns set on a bed of crisp lettuce and coated with a marie rose sauce*

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***Chicken Penne Pasta***

*Chicken breast blended with garlic cream and mixed peppers on a bed of penne pasta*

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***Chilled Fanned Melon & Peaches***

*Chilled fanned melon topped with strawberries and served with a cold peach coulis*

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***Garlic & Stilton Mushrooms***

*Button mushrooms cooked in a garlic and stilton sauce served on a ciabatta crouton*

**Mains**

***Choice of Roast from Carvery with all the trimmings***

*Roast topside of beef with Yorkshire pudding*

*Roast turkey crown with stuffing and cranberry sauce*

*Roast leg of pork with apple sauce and stuffing*

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***Salmon En Croute***

*Steamed salmon supreme, placed on a bed of wilted spinach served in a crouton and coated in a white wine and saffron sauce*

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***Braised Lamb Shank Conti***

*A succulent lamb shank braised in a mint and smoked bacon sauce*

*Help yourself to seasonal vegetables and potatoes of the day*

**Desserts**

*Christmas pudding and rum sauce*

or

*Choice of desserts from the trolley*

\*\*\*

*Coffee & Mints*

**Must**

*A £10 per head deposit must be paid before 1<sup>st</sup> November 2009*

*Free - Cracker & Party Poppers*



**Pre Christmas Sunday Lunch 2009**

**6<sup>th</sup> 13<sup>th</sup> and 20<sup>th</sup> December**

**Sitting Times 12pm, 12.30pm, 1.30pm, 2pm, and 3.30pm**

**Adults £17.50 - Under 12's £13.50 Under 4's £5.95**

**Starters**

***Cream of Mushroom & Chive Soup***

*served with a bread roll and butter*

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***Egg Salad Macedoine***

*Boiled egg salad filled with a mixed vegetable salad and topped with mayonnaise*

\*\*\*

***Prawn & Tomato Salad***

*Succulent Greenland prawns served on a tomato and onion salad, coated with a marie rose sauce*

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***Melon & Kiwi Cocktail***

*Melon balls tossed with diced kiwi and coated in a port wine syrup*

\*\*\*

***Pate De Maison***

*Our house pate served with a crisp side salad and warm toast*

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***Garlic Mushrooms***

*Creamed garlic mushrooms topped with smoked bacon and served with a side order of warm toast*

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***Yorkshire Pudding***

*Served with a rich onion gravy*

**Mains**

***Choice of Roast from the Carvery with all the trimmings***

*Roast topside of beef with Yorkshire pudding*

*Roast turkey crown with stuffing and cranberry sauce*

*Roast leg of pork with apple sauce and stuffing*

\*\*\*

***Chicken & Mushroom pie***

*Succulent diced chicken in a rich stout gravy*

\*\*\*

***Beef Stroganoff***

*Prime Diced beef served in a stroganoff sauce*

*Help yourself to seasonal vegetables and potatoes of the day*

**Desserts**

*Christmas pudding and rum sauce*

or

*Choice of desserts from the trolley*

**Must**

*A £10 per head deposit must be paid before 1<sup>st</sup> November 2009*

*All children under the age of 12 years taking up a place setting must pay full child's price*

*Free -Cracker & Party Poppers*



**Christmas Day 2009**  
**Adults £55.00 Children £43.50**

**Starters**

***Chicken & Smoked Bacon Terrine***

*A course chicken and smoked bacon terrine served with a red onion and mango chutney*

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***Mussels Marinara***

*Fresh English mussels steamed in white wine, garlic, shallots and parsley and finished with fresh double cream*

\*\*\*

***Smoked Duck Salad***

*Sliced smoked duck breast tossed with pine kernals and placed on a fresh rocket and herb salad*

\*\*\*

***Stilton Flat Mushrooms***

*Large flat mushrooms filled with the best stilton cheese, wrapped in parma ham and baked, served with a tarragon mayonnaise*

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***Prawn Cocktail Festive***

*Succulent prawns served on a bed of lettuce and garnished with marie rose sauce*

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***Melon & Fruits of the Forrest***

*Half Galia melon filled with winter fruits and drenched in port*

\*\*\*

***Soup Course***

*Minestrone soup*

*Tomato and Basil soup*

*Lemon sorbet*

\*\*\*

***Mains***

***Choice of Roasts from the Carvery with all the trimmings***

*Prime roast sirloin of beef with Yorkshire pudding*

*Roast leg of pork with apple sauce and stuffing*

*Roast turkey crown with stuffing and cranberry sauce*

*Roast leg of lamb*

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***The Wheatie***

*16oz Wheatsheaf steak cooked to your liking and served with the usual trimmings*

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*Mains cont.....*

***Salmon Thermidor***

*A steamed fillet of salmon topped with a light creamy English mustard and cheese sauce*

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***Chicken Safron***

*A poached chicken breast filled with pate and mushrooms served on a bed of saffron mash and coated in a cream and fresh basil sauce*

\*\*\*

***Fillet Borderlaise***

*A prime grilled fillet steak cooked to your liking served on a pea puree and drenched with a borderlaise sauce*

\*\*\*

***Duck A L'orange***

*A pan fried duck breast, sliced and served on a bed of wilted spinach and coated in a drambuie and orange sauce*

\*\*\*

***Venison Duxelle***

*A prime venison steak cooked to your liking with a sweet red wine and mushroom sauce drizzled over*

*Help yourself to seasonal vegetables and potatoes*

***Desserts***

*Christmas Pudding and rum sauce*

*or*

*Choice of desserts from the trolley*

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*Coffee & mints*

*Free Cracker, Hat and Party Poppers*

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## **Boxing Day Lunch 2009**

**Sitting Times 12pm, 12.30pm, 1.30pm, 2pm, and 3:30pm**

**Adults £17.50 - Under 12's £13.50 Under 4's £5.95**

### **Starters**

#### ***Cream of Mushroom & Chive Soup***

*served with a bread roll and butter*

\*\*\*

#### ***Egg Salad Macedoine***

*Boiled egg salad filled with a mixed vegetable salad and topped with mayonnaise*

\*\*\*

#### ***Prawn & Tomato Salad***

*Succulent Greenland prawns served on a tomato and onion salad, coated with a marie rose sauce*

\*\*\*

#### ***Melon & Kiwi Cocktail***

*Melon balls tossed with diced kiwi and coated in a port wine syrup*

\*\*\*

#### ***Pate De Maison***

*Our house pate served with a crisp side salad and warm toast*

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#### ***Garlic Mushrooms***

*Creamed garlic mushrooms topped with smoked bacon and served with a side order of warm toast*

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#### ***Yorkshire Pudding***

*Served with a rich onion gravy*

### **Mains**

#### ***Choice of Roast from the Carvery with all the trimmings***

*Roast topside of beef with Yorkshire pudding*

*Roast turkey crown with stuffing and cranberry sauce*

*Roast leg of pork with apple sauce and stuffing*

\*\*\*

#### ***Chicken & Mushroom pie***

*Succulent diced chicken in a rich stout gravy*

\*\*\*

#### ***Beef Stroganoff***

*Prime Diced beef served in a stroganoff sauce*

*Help yourself to seasonal vegetables and potatoes of the day*

### **Desserts**

*Christmas pudding and rum sauce*

or

*Choice of desserts from the trolley*

### **Must**

*A £10 per head deposit must be paid before 1<sup>st</sup> November 2009*

*All children under the age of 12 years taking up a place setting must pay full child's price*

*Free -Cracker & Party Poppers*



***Years Eve 2009 - Family Night!***  
***£42.00 per guest***

***Starters***

***Prawn Cocktail Festive***

*Succulent Greenland prawns set on a bed of lettuce coated with marie rose sauce*

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***Grapefruit & Crab Cocktail***

*Half pink grapefruit filled with diced grapefruit and flaked white crab meat, coated with a lime and coriander mayonnaise*

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***Avocado & Chicken salad***

*Avocado filled with diced chicken and mayonnaise filling served with a crisp salad*

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***Parma Ham Rolls***

*Parma ham rolls filled with cottage cheese and prawns, served with a side salad and tomato and basil salsa*

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***Fanned Melon***

*Fanned honeydew melon served on a bed of mango and raspberry coulis*

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***Creamed Garlic Mushrooms***

*Button mushrooms cooked in a cream garlic sauce, topped with herb croutons, served with a side order of toast*

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***Soup Course***

*Beef and tomato soup  
Celery and stilton soup  
Lemon Sorbet*

\*\*\*

***Mains***

***Choice of Roast from carvery with all the trimmings***

*Roast prime sirloin of beef with Yorkshire pudding*

*Roast turkey crown with stuffing and cranberry sauce*

*Roast leg of pork with apple sauce and stuffing*

*Roast leg of lamb*

\*\*\*

***16 oz Wheatsheaf Steak***

*Succulent prime sirloin steak cooked to your liking and served with all the usual trimmings*

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***Spanish Chicken***

*A steamed chicken breast in a Spanish style sauce, garnished with chirzo sausage*



*Mains Cont.....*

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***Haddock Estragon***

*A poached haddock fillet placed on a julienne of vegetables and coated with a cream white wine and tarragon sauce*

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***Fillet Bomme Femme***

*Prime Fillet steak cooked to your liking sat in a flat mushroom, coated with a mushroom and white wine sauce, garnished with smoked bacon lardons*

\*\*

***Duck En Shallot***

*Braised duck breast in a sweet wine and shallot sauce*

\*\*\*

***Braised Lamb Shank***

*A braised lamb shank in a mixed berry and port wine sauce*

*Help yourself to seasonal vegetables and potatoes*

***Desserts***

*Choice of desserts from the trolley*

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*Coffee & Mints*

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***Must***

*All deposits must be received by the 1<sup>st</sup> November 2009*

*Free - Cracker, Hat & Party Poppers*