



FESTIVE MENU

HOMEMADE SOUP OF THE DAY

(PLEASE SEE SPECIALS BOARD)

MEDLEY OF MELON

WITH PASSIONFRUIT SORBET

FARMHOUSE TERRINE

WITH 'MOUNT ISA' PLUM CHUTNEY

PRAWN & SALMON SALAD

WITH A LEMON & DILL MAYO'

ROAST DEESIDE TURKEY

WITH FESTIVE TRIMMINGS

FRIED SEAFOOD PLATTER

(SALMON-HADDOCK-KING PRAWNS-THAI FISH CAKE) - WITH CHIPS

ROAST LOIN OF PORK

STUFFED WITH SPICED APPLES - WITH ROAST POTATOES

BAKED STUFFED COD

(LOBSTER & CRAB)

WITH BRAISED FENNEL & CABBAGE - WITH POTATOES

GOAT'S CHEESE FILO PARCELS (V)

ONION & APPLE COMPOT - WITH SWEET POTATO FRIES

PLUM PUDDING WITH BRANDY SAUCE

CRANBERRY & TANGERINE CHEESECAKE

CREME CARAMEL WITH RUM-ROASTED PINEAPPLE

RASPBERRY RUFFLE ICE CREAM

2 COURSES WITH COFFEE - 26.00

3 COURSES WITH COFFEE - 32.50

PLEASE FEEL FREE TO MIX DISHES FROM BOTH MENUS
(FESTIVE ITEMS WILL BE CHARGED AT A LA CARTE EQUIVALENT PRICE)

