



## Christmas Menu 2011

### Starters

Home made winter vegetable soup served with crusty bread & croutons (v)  
Home made chicken livers and port pate with red onion marmalade & toasts  
Melted brie on mixed leaves with pesto dressing & roasted pine nuts (v)  
Moules Mariniere served with freshly cooked bread.

### Main

Roast free range turkey locally sauced served with all the trimmings.  
Herefordshire 10oz Ribeye steak served with roast tomato, mushroom, garden peas & proper chips & home made coleslaw  
Fresh fillet of Sea Bass with lemon & dill sauce, new potatoes & fresh vegetables (v)  
Tagliatelle with mushrooms, leek and pesto dressing served with a creamy parmesan sauce & garlic bread (v)

### Desserts

Traditional Christmas pudding with brandy sauce  
Baileys & white chocolate cheesecake with chocolate truffle ice-cream  
Cinnamon Crème Brulee  
Cheese & biscuits – Brie, stilton & cheddar with biscuits & apple

Coffee & mince pie

£18.95 each

Available from 1<sup>st</sup> -24<sup>th</sup> December. Bookings only.  
£5.00 deposit required and pre-order please.