



Starters

Homemade Lobster Bisque

Seafood Pancake Mornay

Deep fried Scampi in Breadcrumbs served with Tartar Sauce

Brie Cheese with Mango Chutney

Smoked Salmon & Prawn Cornet

Spicy Chilli Squid with Chorizo & Garlic

Avocado Guacamole & Prawns

Deep fried Mushrooms in batter, stuffed with Pate
or Cheese and Garlic

Half a Melon with Port Wine

Main Course

Monkfish Alvaros

Cooked with White Wine, Garlic, Prawns and crispy Parma Ham

Fillet of Sole Carvahlo

Wine poached Fillet of Sole in Hollandaise Sauce, garnished
with Scallops

Chicken Valdostana

Sautéed Chicken Breast served with a White Wine, Tomato,
Ham, Sage & Cheese Sauce

Duckling with Autumnal Fruits

Half a freshly Roasted Duckling with a delicious Berry Sauce

Roast Norfolk Turkey Garni

Served with traditional accompaniments



Medallions of Veal Epinards

Pan-fried Veal, served on Creamed Spinach,
with a Madeira Wine Sauce

Beef Stroganoff

Strips of Fillet Steak, sautéed with Chopped Onions, Mushrooms,
Paprika, Brandy and Fresh Cream, served with Rice

Entrecote Chasseur

Prime English Sirloin Steak, pan-fried and served with Tomato, Onion,
Mushroom & a Red Wine Sauce or if preferred, plain grilled

Fillet of Pork with a 3 Mustard Sauce

Sautéed strips of Fillet of Pork with a Mustard, Garlic &
White Wine Sauce

Vegetarian Pancake Mornay

Vegetable filled Pancake Cannelloni, oven baked with a Cheese Sauce

Goats Cheese Tower

With Flat Mushrooms and Roasted Peppers

Desserts

Traditional Christmas Pudding with Mince Pie and Brandy Sauce

Sweets from the Trolley

Cheese and Biscuits

Coffee with Cream

£31.50

(a 10% service charge will be added to the bill)