

# FESTIVE DINNER

## Mussels

Rope grown Mussels steamed with White Wine, Garlic, Leeks & Cream  
or

Smooth Duck Liver Parfait served with Seasonal Leaves & a sweet  
Red Onion Marmalade & sliced Baguette  
or

Rustic Vegetable Soup with Keens Mature Cheddar Crouton  
or

Button Mushrooms Sauteed in a White Wine, Tomato, Garlic  
& Rosemary Cream Sauce topped with a Mozzarella Crouton  
or

## Thai Crab Cake

Breadcrumbs, deep fried & served on Rocket Leaves with a Thai Salsa



Nottinghamshire Roast Turkey served with a Chipolata wrapped in Bacon.  
Accompanied with Sage & Sausage Stuffing & Cranberry Sauce  
or

Char-Grilled Prime Rump (28 day hung) Steak with a Diane Sauce  
(all steaks are cooked medium)  
or

Chicken Breast wrapped in Bacon, oven baked & served on Parsley Mash  
with a Burgandy Thyme & Mushroom Sauce  
or

Slow Roasted Salmon Marinaded in Lime Juice,  
Castor Sugar, Coriander and a hint of Thai Chilli & Sesame Oil & served  
on Asian Greens  
or

Sea Bass Fillet on crushed New Potatoes with Spinach and Rosemary,  
and a Smoked Salmon & Herb Cream Sauce  
or

## Penne Pasta

Tossed in White Wine, Cream, Garlic & Mushrooms and Served with  
Parmesan Shavings and a Mixed Salad



Christmas Pudding with Brandy Sauce  
or

Lemon Cheesecake served with Raspberry Coulis  
or

## Creme Brulee

A delicious pot of rich baked Custard topped with crisp Caramelised Sugar  
and served with Seasonal fruit  
or

A Selection of Colston Bassett Stilton, Cambozola, Keens Cheddar &  
Unpasteurised Brie served with Celery, Grapes, Monkey Nuts,  
Sliced Onion, Chutney and Biscuits :- £1.50 extra



Coffee with a Mince Pie

# £24.00

Includes crackers and VAT at 20%  
available every day except Saturday