

STARTERS

- Soup of the day with homemade wheaten
Portavogie Prawn Cocktail, Marie Rose & homemade Wheaten
Chunky Potato wedges topped with Bacon & Cheddar cheese
Steamed Strangford Mussels, penne Pasta,
With a light curry cream
Crispy bread crumbed Brie served
With a Spiced red fruit Compote

MAINS

- Roasted and stuffed Turkey & Ham with Seasonal Trimmings
Roast topside of Beef, Yorkshire Pudding And Gravy with Seasonal Trimmings
Pan fried Irish Salmon With Prawn & Parsley Butter ***
Grilled Haddock on Spinach, topped with prawns
and a rich cheese sauce***
Pitta bread filled with goujons of chicken and
a choice of sweet chilli or peppered sauce. ***
Escalope of chicken fillet with a creamy bacon,
Mushroom & leek sauce ***
Pan seared sirloin steak, field mushrooms
And crispy fried onion rings **£3.00 extra *****
V Tempura of seasonal vegetables, thick soy sauce & basil oil

***:your choice of side included in price
Extra sides **£2.50**

SWEETS

- Gingered bread & butter pudding with caramel sauce & vanilla ice cream
Traditional Christmas pud with brandy sauce
Sherry Trifle with fresh cream & chopped nuts
Fresh fruit Pavlova & fruit coulis
Warm chocolate fudge cake

Any two courses £15.95 including tea / coffee

Any Three courses £18.95 including tea / coffee

Happy Christmas & Thank you all for your continued custom,