

Menu for
Christmas day 2009

STARTERS

Melon crown and hot winter fruits
Home made thick tomato soup with crème fresh and
mint
Mini seafood platter
Fradgua on Melba toast

MAIN COURSE

Roast Gloucestershire turkey with chestnut stuffing
Roast Angus topside of beef with Yorkshire pudding
Fresh halibut with a thermador prawn sauce
Welsh lamb with a red current and cram berry
sauce
Home made spinach and mushroom lasagna

SWEETS

CHRISTMAS DAY BOOKING FORM

Name:

Tel. No.

Address:

Number in party: Adults ... Children ... Deposit £

A none returnable deposit of £5.00 per person is
required to secure your booking. We regret that
tables cannot be held without a deposit.

YOUR ORDER

	How many:
Melon
Soup
Seafood platter
Fradgua
Turkey
Beef
Halibut
Lamb
Lasagna