



## CHRISTMAS MENU 2010

Only Bookings of  
**5 PERSONS**  
Or More can be Taken  
for This Menu

\* \* \*

Price is inclusive of  
Full Table Dressing &  
After Dinner  
Mince Pies

A £10.00 non  
Refundable  
deposit  
Per Person  
is Required with  
ALL Bookings

### BOOKINGS MADE BETWEEN

5PM—6.01PM

**£21.95 Per Person**

8PM—9PM

**£24.95 Per Person**

Note that bookings made  
before 8pm **MUST** make the  
tables available for next  
sitting after 2 hours

### STARTERS

#### *Honey Roast Parsnip & Carrot Soup*

Home-made Soup served piping hot, with a petit-pain & butter  
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#### *Stuffed Roast Pepper*

Large Roasted pepper, Filled with beef Tomato, Feta Cheese,  
Drizzled with a Basil Dressing  
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#### *Melon & Prawn Salad*

Cold water prawns and galla melon, served with  
traditional marie-rose sauce & winter Leaves  
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#### *Chicken & Mange Tout*

Pan fried Chicken Breast & Mixed Peppers  
with a hint of Garlic butter

### MAIN COURSES

#### *Traditional Yuletide Roast Turkey*

Served with Prime Turkey Breast, Bacon Wrapped Chipolatas,  
With Chestnut Stuffing  
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#### *Lamb Tower*

Char Grilled Manx Lamb Cutlets towered on fresh Stir fried  
Vegetables finished with a rich Red currant jus  
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#### *Lemon Seabass*

Fresh Fillets of Sea bass, Pan-Fried in a Lemon Butter & Dill.  
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#### *Char-Grilled Steak*

Chef's Specialty, Cooked to your Preference  
with grilled tomatoes & mushrooms

*9oz Sirloin* (£5.00 EXTRA)

*8oz Fillet* (£7.00 EXTRA)

Sauces Available £1.95 Extra

*Au Poive or Diane*  
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*All Served With Seasonal Vegetables.*

*Boiled and Roast Potatoes.*

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#### *Roasted Vegetable Bake*

### DESSERTS

#### *Traditional Xmas Pudding*

Traditional Xmas Pudding in a Hot Brandy Sauce.  
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#### *Iced Chocolate Nougat*

Toasted chestnuts & coffee anglaise  
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#### *Swans*

Chefs specialty! Home-made Choux Pastry swans  
filled with fresh cream, smothered with a hot chocolate sauce  
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#### *Cheese & Crackers*

Chefs choice selection of local cheeses, served with celery  
and mixed grapes