

# PRIMA DONNAS

## CHRISTMAS FAYRE MENU

2017

20<sup>th</sup> November ~ 9<sup>th</sup> December (Not Saturday Evenings)

**LUNCH: 2 COURSES £19.50 3 COURSES £22.95 DINNER: 2 COURSES £22.95 3 COURSES £25.95**

11<sup>th</sup> December ~ 23<sup>rd</sup> December (Not Saturday Evenings)

**LUNCH & DINNER: 2 COURSES £25.50 3 COURSES £28.95**

**With a Glass of Prosecco on Arrival**

### STARTERS

#### Warm Autumn Salad

Pheasant Chestnut, Pomegranate, Quinoa & Mixed Spice

#### Poached Free-range Egg with Celeriac,

Bacon & Mixed Leaves

#### Fresh Celery & Stilton Soup

With Croutons & Cream

#### Thai Melon Cubes

With Mint, Chili, Ginger & Fish Sauce (S)

#### Fried Strips of Calves Liver

With Apple & Walnut Salad & Blackberry Dressing (N)

#### Prawn Salad with Orange,

Red Onion, Avocado and Sweet Chilli & Lime Sauce

### MAINS

#### Traditional Roast Turkey

Bacon-wrapped Chipolata, Sage & Chestnut Stuffing  
& Cranberry Sauce (N)

#### Scottish Sirloin Steak

with Black Peppercorn & Brandy Cream Sauce,  
and Mashed Potatoes

#### Slow-roasted Pork Belly

With Lentils & Crème Fraiche

#### Butter-roasted Supreme of Corn-fed Chicken

With Wild Mushroom, Thyme & Potato Gratin

#### Fresh Fillet of Plaice with Leeks,

Dijon Mustard, Brown Shrimp & Nut Brown Butter

#### Open Ravioli with Squash

Spinach & Porcini Mushrooms (V)

**Also, Selection of other Vegetarian Dishes**

### DESSERTS

#### Chocolate & Honeycomb Torte

With Drambuie Sauce

#### Fresh Fruit Salad

Variety of Fruits

#### Mirabelle Plum Pyramid

with Red Fruit Coulis

#### Homemade Christmas Pudding

with Brandy Sauce (N)

#### Pear & Almond Flapjack Tart

with White Chocolate Glaze (N)

#### Crème Brûlée

with Passion Fruit

Our Prices are fully inclusive of VAT

A Discretionary 10% Service Charge will be added to your Bill.