

PRIMA DONNAS

CHRISTMAS FAYRE MENU

2017

20th November ~ 9th December (Not Saturday Evenings)

LUNCH: 2 COURSES £19.50 3 COURSES £22.95 DINNER: 2 COURSES £22.95 3 COURSES £26.40

11th December ~ 23rd 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.