

PRIMA DONNAS

CHRISTMAS FAYRE MENU

2018

Mon. 26th November ~ Sun. 9th December (Not Saturday Evenings)

LUNCH: 2 COURSES £21.95 3 COURSES £23.95 DINNER: 2 COURSES £23.95 3 COURSES £26.95

Mon. 10th December ~ Sun. 23rd December (Not Saturday Evenings or Sunday Lunches)

LUNCH & DINNER: 2 COURSES £26.50 3 COURSES £29.50

With a Glass of Prosecco on Arrival

STARTERS

Mixed Beetroot with Smoked Mackerel

with Horseradish Dressing

Bubble & Squeak with Poached Egg,

Pancetta & Hollandaise Sauce

Fresh Red Pepper & Parsnip Soup

with Basil Pesto

Baked Goats Cheese with Caramelised Red Onion,

Walnuts & Kalamata Olives on Puff Pastry (N)

Crayfish, Avocado & Radish on Rye Bread

with Curried Mayonnaise

Fresh Spinach & Mushroom Crepe

with Mornay Sauce

MAINS

Traditional Roast Turkey

Bacon-wrapped Chipolata, Sage & Chestnut Stuffing
with Horseradish Dressing

Duck Confit with Pickled Red Cabbage,

Madeira Sauce & Mashed Potatoes

Entrecote Steak with Mushrooms, Tomatoes,

Tarragon, White Wine & Cream Sauce & Mashed Potatoes

Roasted Cod with Braised Lentils

& Prosciutto

Venison Stew with Celeric,

Orange & Juniper Red Wine Sauce

Roasted Squash

& Sage Pithivier (V)

Also, Selection of other Vegetarian Dishes

Raspberry & Chocolate Delice

with Raspberry Compote

Fresh Fruit Salad

Variety of Fruits

Peach Bakewell Tart

with Vanilla Sauce

DESSERTS

Homemade Christmas Pudding

with Brandy Sauce (N)

Latte Macchiato Mousse

with Baileys Ice Cream

Crème Brûlée

with Passion Fruit

PLEASE NOTE THAT ALL PARTIES MUST BE PRE-ORDERED BY NOVEMBER

TOGETHER WITH A COMPLETED SEATING PLAN. SEE REVERSE.

A DEPOSIT OF £10 PER HEAD IS REQUIRED ON CONFIRMATION OF BOOKING

Our Prices are fully inclusive of VAT

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