

NAME OF PARTY:

DATE OF PARTY:

| | DINER'S NAME | STARTER | MAIN COURSE | DESSERT |
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IF ORDERING STEAK OR LAMB PLEASE INDICATE HOW YOU WOULD LIKE IT COOKED

Example: WELL-DONE / MEDIUM / MEDIUM-WD / RARE

**IMPORTANT: PLEASE SEAT DINERS IN ORDER, CLOCKWISE,
AROUND TABLE CORRESPONDING WITH NUMBERS ABOVE**

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 Cranberry Sauce

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

DESSERTS

Raspberry & Chocolate Delice
with Raspberry Compote

Fresh Fruit Salad
Variety of Fruits

Peach Bakewell Tart
with Vanilla Sauce

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.