

Christmas Cabaret Menu 2012

Creamy Winter Vegetable Soup (gf) (v)

Prawns Marie Rose (gf)

*Atlantic prawns topped with Mary Rose dressing
served with brown bread and butter*

Rustic Pate (gf)

Toasted ciabatta, sweet onion marmalade

Cherry Tomato and Rocket Salad (gf) (v)

With toasted pine nuts and balsamic glaze

Seasonal Roasted Turkey Breast (gf)

traditional trimmings

Grilled Lamb Rump Steak (gf)

Finished in the oven in a delicate minted gravy

Potatoes and Vegetables of the Season

Succulent Baked Fillet of Cod (gf)

*Topped with sliced tomato, mozzarella and fresh basil
drizzled with olive oil and served with new potatoes and chef's salad*

Chef's Vegetarian Option (v)

Individual Steamed Christmas Pudding (gf)

Light brandy sauce

Chef's Dessert

to be confirmed in September

Retro 80's Space Dust Ice Cream (gf) (v)

with tuck shop sweets

Selection of Cheeses (gf)

Traditional biscuits, grapes, celery and chutney

Tea or Coffee

Please note: all items marked with (gf) are either gluten free or a gluten free alternative can be offered