

Festive Lunch Menu
served from 1st – 24th December

12 – 4pm

2 Course £11.95

3 Course £14.95

Fanned Melon with raspberry coulis & fruit salsa
Chef's Pate with cumberland sauce, crisp salad & oatcakes
Pineapple & Prawns on a bed of leaves in a tangy marie rose sauce

Traditional Roast Turkey served with chipolatas, stuffing & cranberry sauce
Sliced Roast Beef served with an onion & red wine sauce
Sole Goujons served with tartar sauce & salad
Vegetable Stroganoff served with rice

All the above are served with Chef's choice of vegetables & potatoes

Traditional Christmas Pudding served with brandy sauce
Hot Apple Pie with cream or ice cream
Pastry Tartlet filled with Fruits of the Forrest & Cream

Tea or Coffee and mints

Festive Dinner Menu
served from 1st – 24th December

Monday 4 – 8.30pm

Saturday 4 - 9.30pm

Sunday 4 – 7.30pm

2 course £14.95

3 course £16.95

Chef's Soup of the Day

Fanned Melon served with raspberry coulis & fruit salsa

Chef's Pate with Cumberland sauce, crisp salad & oatcakes

Prawn Cocktail smothered in marie rose sauce

Traditional Roast Turkey with chestnut stuffing, chipolatas & cranberry sauce

Fillet of Salmon served with a lemon & dill sauce

Sliced Roast Beef served with an onion & red wine sauce

Supreme of Chicken served with a mushroom & tarragon white wine cream
sauce

Vegetarian meals available on request

All above dishes are served with Chef's choice of vegetables and potatoes

Traditional Christmas Pudding served with a brandy sauce

Hot Apple Pie and cream or ice cream

Elms Court Cheesecake served with cream or ice cream

Pastry Tartlet filled with fruit of the forest and cream

Tea or coffee and mints