



Slater's CHRISTMAS Party!

CHEF'S HOMEMADE WINTER VEGETABLE SOUP, BREAD ROLL AND BUTTER

PRAWNS MIXED WITH MARIE ROSE SAUCE TOPPED WITH SMOKED SALMON, ROCKET SALAD
BROWN BREAD & BUTTER

SEASONAL MELON MIXED BERRY COMPOTE, ORANGE SORBET

CHICKEN, LEEK & SMOKED BACON TART IN CREAM SAUCE, SERVED WITH SALAD

LOCAL ROAST TURKEY, PIGS IN BLANKETS, SAGE & ONION STUFFING, RICH GRAVY

HAKE FILLET, WITH CHORIZO, PEAS, LEEK CREAM WHITE WINE SAUCE

INDIVIDUAL SLOW-BRAISED BEEF BRISKET JOINT WITH ONIONS, THYME IN RICH GUINNESS JUS

BREAST OF CHICKEN STUFFED WITH LANCASHIRE CHEESE AND BLACK PUDDING, MUSHROOM AND WHITE WINE CREAM SAUCE

MEDITERRANEAN WELLINGTON, CHUNKY TOMATO SALSA

TRADITIONAL CHRISTMAS PUDDING RICH BRANDY SAUCE.

TRIO OF DESSERTS, MINI BERRY MERINGUE, CHOCOLATE MOUSSE, STICKY TOFFEE BITE

LEMON, GINGER & WHITE CHOCOLATE CHEESECAKE CHANTILLY CREAM

SELECTION OF SHIRE CHEESES, GRAPES, CELERY, CRACKERS WITH CELERY, GRAPES AND LANDLORDS ALE CHUTNEY

TEA, COFFEE AND MINCE PIES

