

# TURKEY & QUIZ

AVAILABLE EVERY THURSDAY 29<sup>th</sup> November, 6<sup>th</sup>, 13<sup>th</sup>, 20<sup>th</sup> December

**2 COURSES £15**

**3 COURSES & COFFEE £20**

## Starters

**HOMEMADE ROASTED RED PEPPER & TOMATO SOUP v** – suitable for vegetarians

Delicious fresh homemade Soup with Crusty Bread

**FIG & GOATS CHEESE PARCELS v**

Sweet & Juicy Figs mixed with Creamy Goats Cheese & Herbs in Filo Pastry

**HOMEMADE HAM & PARSLEY PATE**

Chunky Ham & Parsley Pate Served with Apple Chutney & Crusty Bread

**CAMEMBERT BITES v**

Tasty Melting Camembert in a Crisp Cheesy Crumb. Served with Cranberry Dip

**BEER BATTERED MUSHROOMS v**

Button Mushrooms Deep Fried in our Beer Batter. Served with Blue Cheese *or* Garlic Mayo Dip



## Main Courses

**ROAST TURKEY**

Slices of Turkey Breast with Sage & Onion Stuffing  
Served with Seasonal Greens, Carrots, Roast Potatoes & Gravy

**FESTIVE HOT-POT**

Diced Turkey, Ham & Mushrooms in a Creamy White Wine & Parsley Sauce Topped with Potato Slices  
Served with Seasonal Greens & Carrots

**BRIE, BACON & CRANBERRY CHICKEN**

Grilled Chicken Fillet topped with Bacon, Melting Brie & Cranberry Sauce  
Served with Skin-on-Fries & Salad

**FESTIVE FISH & CHIPS**

Seasonal Batter with Orange Zest, Lime, Coriander & Cranberry.  
Served with Skin-On-Fries & Mushy Peas

**COD *or* HALLOUMI FRITTERS v**

**HOMEMADE SPINACH, MUSHROOM & RICOTTA LASAGNE v**

Spinach & Mushroom in a Creamy Ricotta Sauce layered in Pasta Sheets  
Served with Mixed Salad & Garlic Bread



## Desserts

**TRADITIONAL CHRISTMAS PUDDING v**

Served with Fresh Cream

**BLACK FOREST RICE PUDDING v**

Creamy Rice Pudding with Cherry Compote & Chocolate Shavings

**FESTIVE WAFFLE v**

Warm Waffle topped with Vanilla Ice Cream, Fudge Pieces, Toffee Sauce & Whipped Cream

**MINT CHOC-CHIP ICE CREAM SUNDAE v**

Topped with Chocolate Sprinkles & Chocolate Sauce

**CHOCOLATE FUDGE CAKE v**

Served Warm with Ice Cream

