



Rags Festive Dinner Menu



*Three Course Dinner Served every day from
1st December - 23rd December
£25.00 p.p*

*(£5.00 non-refundable deposit per person required
for Bookings of 8 or more to secure & Pre-Order Essential)*

Grilled Chicken Breast Strips served in a Blue Cheese Sauce with Crispy Bacon and topped with a Garlic & Herb Gratin, served with Sliced Ciabatta

Homemade Leek & Potato Soup served with Crusty Bread (v)

***Norwegian Prawn & Smoked Salmon Cocktail
with Rags own Seafood Sauce and Buttered Malted Bloomer***

***Chef's Smooth Chicken Liver Pate served with Cornichons,
Salad Garnish and Toasted Breads***

***Traditional Sliced Turkey Crown with Bacon Wrapped Chipolata,
Chef's Sausage Meat Stuffing , Home Made Yorkshire Pudding & Pan Gravy***

***Fresh Fillet of Salmon Stuffed with Feta Cheese, Spinach & Garlic, served with
Norwegian Prawns cooked in a Creamy Lemon & Dill Sauce***

***Roasted Winter Vegetables tossed with Spinach in a Garlic & Thyme Butter,
Topped with Toasted Goats Cheese (v)***

***Oven Baked Chicken Breast served with Pan Fried Mushrooms in a Creamy Diane
Sauce and topped with Crispy Bacon***

Main courses served with Chefs Vegetable selection and Roast Potatoes

Individual White Chocolate & Raspberry Panna Cotta with Fresh Raspberries

Rich, Velvety Smooth Chocolate & Salted Caramel Torte with Whipped Cream

Traditional Christmas Fruit Pudding with Home Made Brandy Sauce

Praline & Chocolate Profiterole Ice Cream Sundae, Fresh Cream & Chocolate Sauce