

Rags Festive Menu 2017

£20.00 per person

Served every day from

1st December till the 23rd December

(Bookings for 8 or more require a non-refundable deposit of £5.00 per person to secure)

STARTERS

Homemade Creamy Tomato & Basil Soup served with Crusty Bread (v)

*Norwegian Prawn & Pineapple Cocktail
with Seafood Sauce and Brown Bread & Butter*

*Creamy Garlic & Rosemary Mushrooms topped with
Crispy Bacon and served on Toasted Bruschetta*

*Chefs Home Made Chicken Liver Pate served with Cornichons,
Salad Garnish and Toasted Bread*

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MAIN COURSE

Roast Breast of Turkey with Stuffing & Chipolata Wrapped in Bacon with Gravy

Roast Topside of Beef with Yorkshire Pudding & Gravy

*Fresh Fillet of Oven Baked Salmon Topped with a Chilli, Herb and Cheese Crust and Served
with Prawns cooked a Creamy Provençale Sauce*

Roasted Mediterranean Vegetable Bake with a Chilli, Cheese & Herb Crust (v)

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DESSERTS

Nutty Chocolate Pie with Fresh Cream

Banana & Toffee Ice Cream Sundae

Raspberry & Prosecco Meringue Roulade served with Fresh Cream

Traditional Christmas Pudding with Brandy Sauce