

Rags Christmas Day Menu 2017

£58.00 per person /£29.00 under 12s

*(Please specify when ordering per dish where Under 12yrs size is required *excludes lamb shank)
(under 5s alternative menu is available upon request)*

*An essential £20.00 per person/seat non-refundable deposit is required to secure a booking
(Including children)*

STARTERS

Home Made Leek & Potato Soup with a Toasted Cheese Crouton and Crusty Bread (v)

*Seafood Platter of Fresh Bridlington Crab, Smoked Salmon and Norwegian Prawns
with Seafood Sauce & Crème Fraiche & Chive Dressing*

*Chefs Handmade Smoked Haddock & Spring Onion Fishcakes
Served with a Creamy Lemon & Dill Sauce*

*Crispy Toasted Bruschetta Topped with Sautéed Cherry Tomatoes and Red Onions in Chilli,
Garlic & Herb Butter, Topped with Crumbled Feta Cheese (v)*

MAIN COURSE

*Slowly Braised Lamb Shank served on a Bed of Creamy Mashed Potato
Topped with Crispy Leeks and Finished with a Red Wine Jus*

Traditional Roast Breast of Turkey with all the Trimmings

*Oven Baked Fillet of Salmon Wrapped in Italian Ham and Filled with Feta Cheese, Lemon &
Dill and served with Prawns Cooked in a Creamy White Wine, Caper & Herb Sauce*

*Roasted Butternut Squash with a Stuffing of Feta Cheese, Spinach & Mushrooms
Served with a Tomato and Herb Sauce (v)*

All served with Seasonal Vegetables & Chefs Potatoes

DESSERTS

Traditional Christmas Pudding served with Brandy Cream

*Homemade Apple & Blackberry Crumble Tart
Served with Custard or Clotted Cream Ice Cream*

English Cheese Platter with Biscuits, Celery, Grapes & Chutney

Chefs Strawberry Crème Brulee Served with Shortbread Biscuit

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Coffee or Tea with Chocolates