



THE PARLOUR
EAT . DRINK . ENJOY

CHRISTMAS 2021

STARTERS

VEGETABLE SOUP

served with locally baked wheaten bread

BREADED BRIE WEDGE

with red onion and cranberry marmalade

PRAWN COCKTAIL

served with Marie-rose sauce & locally baked wheaten bread

BRANDY & LIVER PATE

ciabatta toast & redcurrant coulis

BATTERED MUSHROOMS

served with Garlic Mayo

MAINS

TRADITIONAL TURKEY & HAM

served with mash, seasonal vegetables, roast potato, chipolatas & rich roast gravy

PRIME ROAST BEEF

served with seasonal vegetables, mashed potato, roast potato and rich roast gravy

SCAMPI (£3 supplement)

freshly battered Portavogie scampi with side salad and thick cut chips or french fries

CHICKEN GOUJONS

lightly coated chicken tenders on a bed of leaves topped with sweet chilli sauce served with thick cut chips or french fries

PAN FRIED SALMON

served on a bed of cheese & chive mash with black pepper and lemon butter

BACON & CHEESE BURGER

8oz steak burger topped with bacon and cheese, tomato and onions, in a toasted bun with thick cut chips or french fries

GRILLED GAMMON

topped with pineapple, served with seasonal vegetables, mash and roast potatoes or thick cut chips

LASAGNE

homemade lasagne served with garlic bread and thick cut chips or french fries

8oz SIRLOIN STEAK (£5 supplement)

8oz locally sourced 28 day aged steak with mushroom, onion rings & choice of side with gravy or pepper sauce

VEGETABLE WELLINGTON

seasonal roasted vegetables, wrapped in a light glazed pastry with choice of side

DESSERTS

Hot Chocolate Fudge Cake with Vanilla Ice Cream

Fresh Fruit Pavlova with Chantilly Cream

Christmas Pudding with Brandy Sauce

1 Course £13.95
2 Course £16.95
3 Course £19.95