



**THE PARLOUR**  
EAT.DRINK.ENJOY

**DESSERTS**

- Hot Chocolate Fudge Cake** with Vanilla Ice Cream
- Fresh Fruit Pavlova** with Chantilly cream
- Christmas Pudding** with Brandy Sauce



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**STARTERS**

- Vegetable Soup**  
Served with fresh wheaten bread
  - Breaded Brie Wedge**  
With red onion & cranberry marmalade
  - Prawn Cocktail**  
Served with Marie-rose sauce & fresh wheaten bread
  - Brandy & Liver Pate**  
Cubatta toast & redcurrant coulis
  - Battered Mushrooms**  
Served with garlic mayo
- 2 Course £25.95**  
**3 Course £29.95**

**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 potatoes and rich roast gravy
- Scampi (£3 supplement)**  
Freshly battered Portavogie scampi with side salad & 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 Seabass**  
Served on a bed of cheese & chive mash with black pepper & lemon butter
- Bacon & Cheese Burger**  
8oz steak burger topped with bacon & 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 mushrooms, 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