

CHRISTMAS MENU

Soup of the Day

Pan-fried Breaded Goats Cheese – Caramelised Onions & Leaves

Salad of Mixed Leaves, Honey Glazed Chicken Breast,
Carrot, Orange & House Dressing

Chicken Liver Pate – Lime Tree Chutney & Toast

Deep-fried Breaded Mushrooms – Garlic Dip

All served with our own wheaten Bread

Roast Turkey Crown, Parsley Stuffing – Gravy

Baked Ham - Home-made Cranberry Sauce

Crispy Duck Confit – Persian Sauce
flavoured with Pomegranate, Walnuts & Sweet Chilli

Cod Thermidor –

Fillet of Cod glazed with a mild cheddar & brandy sauce

McAtamneys Sirloin Steak (8 oz) Peppercorn Sauce (£2.50 supp)

Breast of Chicken – Caramelised Apples & Cider Cream Sauce

Spinach & Sun-dried Tomato Roulade –
Mushroom, Sherry Cream Sauce

All served with a selection of vegetables & potatoes

Lime Tree Christmas Pudding, Brandy Sauce

Sherry Trifle

White Chocolate Cheesecake – Ginger Biscuit Base – Lemon Curd

Two Dart Mountain Cheese – Chutney – Walnuts

Irish, Calypso or Baileys Liqueur Coffee

Sticky Toffee Pudding – Butterscotch Sauce & Fresh Cream

Lunch 3 Courses including Tea/Coffee £23.50

Early Bird Menu £23.50

Dinner Menu for parties of 8 or more £26.50

CHRISTMAS SPECIAL for parties of 8 or more

Join us for Lunch Thursday 5th/Friday 6th Dec 3 Courses £18 p.p.

Dinner Wednesday 4th/ Thursday 5th/Friday 6th Dec 3 Courses £20 p.p.

Christmas Booking Terms & Conditions

for parties of 8 or more

- In order to reserve your table we will require a deposit of £10p.p. on booking.
 - Pre order of your menu 24hours prior to arrival
 - Deposits are non-refundable & non-transferable
 - We must receive a finalised confirmation of numbers 24 hours prior arrival. This will be the minimum number for which you will be billed.
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- We will open outside our normal hours for group bookings.
 - We can cater for most dietary requirements
 - Should you have any further enquiries or special requests just get in touch.