

Boxing Night Celebratory Dinner

Cream Of Broccoli & Stilton Soup

Pearls Of Melon & Freshwater Prawns In a Rich Seafood Sauce Laying On a Bed Of
Fresh Shredded Lettuce

Grilled Fillet Of Welsh Black Beef With A Rich Madeira Sauce, Braised
Mushrooms, Petis Pois And Duchess Potatoes

Braised Scottish Salmon Steak With A Delicate Wine & Prawn Sauce, Duchess
Potatoes & Petis Pois

Cheese & Broccoli Bake

Generously Carved Slices Of Pembrokeshire Honey Glazed Ham Served With
Fresh Seasonal Salad Vegetables And a Chunky Coleslaw

All Served With A Tureen Of Fresh Locally Grown Leeks In a Rich Cheese Sauce,
Sliced Green Beans, New Potatoes With Parsley Butter And A Saute Of Garlic &
Herb Potatoes

Chefs Home Made Apple Tart With Lashings Of Juicy Apple
Served With Creamy Custard Or Fresh Cream

Chefs Home Made Tiramisu

Pear Belle Helene With Meringue Crisps, Slithers Of Toasted Almonds, A Whirl Of
Fresh Whipped Cream And Topped With An Indulgent Hot Chocolate Sauce

A "Festive" Assortment of English and Continental Cheeses
Stilton, Celery Sticks and "Cape" Grapes

Coffee with Cream Served With A Slice Of Homemade Rich Fruit Christmas Cake