mas Day

GLASS OF PROSECCO ON ARRIVAL

STARTERS

Homemade Brocolli and Stilton Soup

Panko Breaded Brie Wedges Served with Cranberry Sauce

Homemade Chicken Liver Pate served with Melba Toast and Chutney

Smoked Salmon and Prawns served with Marie Rose Sauce

Parma Ham and Melon with Derbyshire Honey Dressing

MAIN COURSE

Roast Turkey with all the Trimmings
Roast Sirloin of Derbyshire Beef

Cod Fillet served with White Wine, Cream and Garlic Sauce

Nut Roast with Vegan Gravy

DESSERTS

Sticky Toffee Pudding with Brandy Sauce
Sticky Toffee Pudding with Custard

Belgian Chocolate Tart

Baileys Cheese and Bisquits with Winter

Selection of Cheese and Biscuits with Winter Chutney

£100 PER PERSON

MAKE SURE TO TAG US IN YOUR PICS

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