

Christmas Menu



Noah's Ark
2017

Christmas Fayre

Served 1st December - 24th December

STARTERS

Homemade Leek and Potato Soup
Served with hand cut crusty bread
(Available GF)

Brussels Pate
Served with ciabatta crostinis and real ale
chutney

Classic Prawn Cocktail (Available GF)
Succulent prawns bound in a Marie Rose
sauce served with mixed salad and brown
mini loaf

MAINS

Traditional Roast Turkey (Available GF)
Sausage wrapped in bacon, Yorkshire
pudding, stuffing, roast potatoes and new
potatoes, broccoli, carrots, cauliflower,
Brussel sprouts and gravy

Traditional Roast Beef (Available GF)
Yorkshire pudding, stuffing, roast
potatoes and new potatoes, broccoli,
carrots, cauliflower, Brussel sprouts and
gravy

Homemade Mushroom Stroganoff
served with herb rice and homemade
garlic ciabatta.

DESSERTS

Traditional Christmas Pudding
served with brandy sauce

Homemade Celebration Cheese Cake
served with cream or ice-cream

Winter Berry Eaton Mess (V, GF)
crushed meringue, whipped cream and
winter berries

1 Course

£9.95

2 Courses

£12.95

3 Courses

£14.95

Children

5-12 Years

1 Course

£5.95

2 Courses

£8.95

3 Courses

£10.95

Christmas Day

Seated at 12.30 £10 Deposit Per Person Required by
11/12/17

STARTERS

Homemade Red Pepper and Tomato Soup
served with hand cut crusty bread (Available GF)

Garlic and Chilli King Prawns (GF)
served with chipotle mayonnaise, wild rocket,
garlic oil and rustic artisan bread

Breaded Camembert

Served with homemade caramelised red onion chutney
Chicken, Bacon and Black Pudding Salad
served with herb croutons, honey & mustard vinaigrette

Champagne Sorbet

MAINS

Traditional Roast Turkey (Also Available Gluten Free)
Served with: broccoli, carrots, cauliflower, Brussel
sprouts and honey roast parsnips sausage wrapped in
bacon, Yorkshire pudding, stuffing, roast potatoes and
new potatoes

Braised Steak (Available Gluten Free)
slow cooked steak in a redcurrant and stout sauce
served on a bed of spring onion mash

Lemon & Herb Crusted Salmon Fillet
served with crushed new potatoes, pea & bacon fricassee.

Homemade Wild Mushroom & Feta Wellington
served with new potatoes and vegetarian gravy
accompanied by broccoli, carrots, cauliflower, Brussel
sprouts and honey roast parsnips

DESSERTS

Traditional Christmas Pudding
served with brandy sauce

Homemade Vanilla Cheese Cake
topped with mulled fruits

Homemade Chocolate Orange Panna cotta
served with cream or ice cream

Selection of Cheese and Biscuits
served with grapes, celery and homemade red onion
chutney

Followed by Mince Pies

Adults

£59.95

Children

£29.95

5-12 Years