

Christmas Day at The Gables

Starters

Homemade Country Vegetable Soup served with a warm ciabatta

.

Succulent Traditional Prawn Cocktail served with our own Secret Sauce

.

*Homemade Coarse Duck Liver and Caramelized Onion Pate Served with
melba toast*

.

Mains

*Traditional Roast Turkey served with Pigs in Blankets and our Secret
Stuffing*

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Succulent Slow Roasted Beef

.

Plump Fillet of Lamb

.

Homemade Mediterranean mozzarella pepper parcels

.

*All Main Meals are served with Seasonal Vegetables, Homemade Yorkshire
Pudding and Roast potatoes*

Desserts

Homemade Fresh Fruit Trifle

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Steamed Christmas Pudding with our own Brandy Sauce

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Fine Selection of Worldly Cheeses and Crackers

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Luxury Hot Choc Fudge Cake

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£80.00 per Head

Children under 11 £40.00 per Head

BOOKINGS BEING TAKEN FROM FEBRUARY 12th 2022

