



Christmas Day at The Gables

STARTERS

Homemade Country Vegetable Soup served with warm ciabatta

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Succulent Traditional Prawn Cocktail served with our own Brandy enriched Marie Rose Sauce

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Brandy and Orange enriched Coarse Duck Liver Pate served with Melba toast

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MAINS

*Traditional Roast Turkey served with Pigs in blankets
Gables stuffing*

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Succulent Slow Roasted Beef

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Plump Fillet of British Lamb

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Homemade Mediterranean Vegetable and Mozzarella Suet Pudding

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*All Main Meals are served with Seasonal
Vegetables, Homemade Yorkshire Puddings
and Roast Potatoes*

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DESSERTS

*Homemade Fresh Fruit and Sherry
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 Chocolate Fudge Cake

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£65.00 per Head

Children under 11 £30.00 per head

Booking forms and Menu's available behind the bar