

# BADGER BAR CHRISTMAS DINNER

DECEMBER 25<sup>TH</sup> 2019

Served in the C17th Oak Room

Non-residents Christmas Dinner at 12.30pm

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## To Start

Spiced Parsnip and apple soup

King prawn & smoked salmon cocktail

king prawns in a Marie Rose sauce with smoked Scottish salmon  
on a bed of lettuce. Served with farmhouse bread and butter

Duck, cranberry and brandy pate

served with salad garnish, crutes, red onion chutney

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## The Main Event

Traditional Christmas dinner

roast Turkey with sausage and cranberry stuffing and all the  
trimmings

Grilled hake

on herb-crushed baby potatoes, with king prawn and mussel  
white wine sauce served with glazed green beans

Mushroom & stilton Wellington

sage and cranberry stuffing and all the seasonal trimmings

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## Something Sweet

Traditional Christmas pudding | Lemon tart |

Cheese and biscuits

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## To Finish

Tea and coffee

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£50 per person £30 children (11& under) Bookings essential

£10 deposit per person.

Your meal choices will be required in advance

**To book, please ring Paul or Wendy on 015394 34500**