

THE RESTAURANT ON THE SQUARE

with David Byrne Catering



STARTER

Melon balls, fruit sorbet and berry coulis

or

Homemade soup with roll and butter (one choice per party)

or

Prawn cocktail, slow roasted cherry tomato salad with granary bread and butter

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MAIN COURSE

Traditional roast turkey with chipolata sausage, sage & onion stuffing and fondant potatoes

or

Slow braised beef brisket, red wine sauce, creamy savoy cabbage and mashed potatoes

or

Herb crusted salmon fillet with mashed potatoes and a white wine leek sauce

All mains are accompanied by a selection of vegetables

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DESSERT

Traditional Christmas pudding served with brandy sauce

or

Sticky toffee pudding and honeycomb ice cream

or

Mixed mulled berry cheesecake with vanilla ice cream

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TEA OR COFFEE WITH A MINCE PIE

Vegetarian options available

Please notify the chef of any food allergies or special dietry requirements when booking