

BOOK A TABLE OF
10 OR MORE
AND GET
2 BOTTLES
OF COMPLIMENTARY
HOUSE WINE.

Calf Heath Marina

Christmas Fayre

12.00pm - 3.00pm • Monday - Friday
5.00pm - 9.00pm • Monday - Thursday
2 courses for £10 • 3 courses for £13.95

STARTERS

Home made tomato and basil soup served with home-made breads.

Tiger prawns in a seafood sauce served with mixed leaves and home-made brown bread.

Confit of belly pork with black pudding home-made apple chutney and mixed leaves.

Duck liver pate with fresh cranberry jelly and toasted rosemary bread.

MAIN COURSE

Traditional roast Turkey with all the trimmings

Locally reared Rump steak with a tarragon and mushroom sauce hand cut fat chips, grilled tomato and flat mushroom.

Grilled sea bass with roasted vegetables sliced new potatoes and a seafood vinaigrette.

Open Roast vegetable tart with red onion marmalade and topped with melted goats cheese.

DESSERTS

Traditional Christmas pudding with brandy sauce

Victorian Apple Crumble and Custard

Home-made Chocolate brownie with vanilla ice-cream

Selection of English Cheeses*

Selection of Ice creams

* Requires a £2 supplement on ordering.



Christmas Evening Dinner and Cruise

Saturday 3rd, 10th & 17th December
3 Course Dinner 7.30pm • Cruise Departs 9.30pm
Disco til late • £25.00 per person

STARTERS

Home-made leek and Potato Soup served with Home-made breads
Salmon and Crab Tian served with mixed leaves and a lemon and Dill Mayonnaise

Vine Tomato and Buffalo Mozzarella salad with fresh rocket and balsamic reduction.

Tempura Black pudding served with mixed leaves and home-made Apple Chutney.

MAIN COURSE

Traditional Roast Turkey with all the trimmings

Baked Ham served with Parsley Sauce.

Locally reared Rump steak with a tarragon and mushroom sauce hand cut fat chips, grilled tomato and flat mushroom.

Grilled Cod with a pesto crust and a cherry tomato broth.

Spinach and Ricotta tortellini served with garlic ciabatta and parmesan shavings

DESSERTS

Traditional Christmas Pudding with brandy sauce

Strawberry and white chocolate cheesecake with creme anglaise

Home-made sticky toffee pudding with vanilla ice cream

Selection of ice creams.

Selection of English Cheeses

Tea or Coffee with Home-made Biscuits



Boxing Day

12.00pm - 6.00pm
Adults 3 courses £15.95
Child 3 course £9.95

STARTERS

Home made tomato and basil soup served with home-made breads.

Tiger prawns in a seafood sauce served with mixed leaves and home-made brown bread.

Confit of belly pork with black pudding home-made apple chutney and mixed leaves.

Duck liver pate with fresh cranberry jelly and toasted rosemary bread.

MAIN COURSE

Traditional roast Turkey with all the trimmings

Locally reared Rump steak with a tarragon and mushroom sauce hand cut fat chips, grilled tomato and flat mushroom.

Grilled sea bass with roasted vegetables sliced new potatoes and a seafood vinaigrette.

Open Roast vegetable tart with red onion marmalade and topped with melted goats cheese.

DESSERTS

Traditional Christmas pudding with brandy sauce

Victorian Apple Crumble and Custard

Home-made Chocolate brownie with vanilla ice-cream

Selection of English Cheeses*

Selection of Ice creams

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