



## 2018 CHRISTMAS MENU FOR COACH PARTIES/GROUPS

Prawn Cocktail, Marie Rose Sauce, baked wheaten  
bread and crisp salad

Winter Vegetable broth with Harrisons famous homemade  
wheaten bread

Farmhouse pate with roast red onion marmalade on  
toasted brioche

Trio of Melon cocktail, mango passion fruit sorbet



Roast stuffed Turkey and Ham, Traditional Pan Gravy \*(GFO)

Silverside eye of Beef, Homemade Yorkshire pudding,  
Traditional Pan Gravy \*(GFO)

Pan fried salmon, soft herb crush and lemon butter\*

Lentil Nut Loaf served with potato salad, pasta salad and  
coleslaw Green with envy

\*All served with a selection of Winter Vegetables  
and Potatoes



Traditional Christmas pudding and vanilla custard

Cranberry & Orange Cheesecake

Fresh Fruit Pavlova

Harrisons famous homemade warm apple pie  
with ice-cream

Selection of Morelli's Ice cream and Mixed Fruit

Tea/Coffee & Shortbread



### Day and Evening

#### **2 course**

(Main/Dessert/tea or coffee  
& mini shortbread)

**£17.50**

#### **3 course**

(Starter, Main/Dessert/tea  
or coffee & mini shortbread)

**£20.99**