

Christmas Lunch Menu

£14.95 per person

Homemade Leek & Potato Soup
served with crusty bread

Breaded Mushrooms
served with a salad garnish and garlic mayonnaise dip

Prawn Terrine
served on a bed of crisp lettuce in a
Marie Rose sauce with bread & butter

Cheddar & Tomato Chutney Tart
served with warm with a salad garnish

Traditional Roast Turkey
served with all the trimmings and a selection of
seasonal vegetables and potatoes

Roast Beef
served with a Yorkshire pudding, and a
selection of seasonal vegetables and potatoes

Gammon Steak
served with pineapple and egg,
seasonal vegetables and potatoes

Cod wrapped in Smoked Salmon
with herb butter served with seasonal vegetables and potatoes

Mushroom, Brie, Rocket & Redcurrant Filo Bundle
served with seasonal vegetables and potatoes

Traditional Christmas Pudding
served with brandy butter, custard or ice cream

Chocolate Fudge Cake
extremely indulgent four layer chocolate fudge cake
served with cream or ice cream

Lemon Mousse Square
ginger biscuit base topped with zesty lemon mousse

Fruits of the Forest
mixed fruits served with cream or ice cream

Christmas Evening Dinner Menu

£17.95 per person

Homemade Leek & Potato Soup
served with crusty bread

Breaded Mushrooms
served with a salad garnish and garlic mayonnaise dip

Prawn Terrine
served on a bed of crisp lettuce in a
Marie Rose sauce with bread & butter

Cheddar & Tomato Chutney Tart
served with warm with a salad garnish

Festive Paté
served with salad garnish and warm toast

Traditional Roast Turkey
served with all the trimmings and a selection
of seasonal vegetables and potatoes

Roast Beef
served with a Yorkshire pudding, and a
selection of seasonal vegetables and potatoes

Gammon Steak
served with pineapple and egg,
seasonal vegetables and potatoes

Cod wrapped in Smoked Salmon
with herb butter served with seasonal vegetables and potatoes

Mushroom, Brie, Rocket & Redcurrant Filo Bundle
served with seasonal vegetables and potatoes

Traditional Christmas Pudding
served with brandy butter, custard or ice cream

Chocolate Fudge Cake
extremely indulgent four layer chocolate fudge cake
served with cream or ice cream

Lemon Mousse Square
ginger biscuit base topped with zesty lemon mousse

Fruits of the Forest
mixed fruits served with cream or ice cream

Mini Mince Pies, Coffee & Mints

How to Book your Meal

Our Dining area will be festively decorated from 1st December and we are taking Christmas Party Bookings for dates from the 6th until the 23rd December 2010.

A non-refundable deposit of £5 per person for the Christmas menu secures your booking. A receipt for your deposit will be issued and deducted from your final bill.

Please telephone first to confirm availability of your required date and make a provisional booking and then complete the appropriate booking form and return to us within 7 days with your deposit.

Please make cheques payable to
THE BLUE KEYS.

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.