

STARTERS

Roasted Butternut Squash & Sage Soup
Served with toasted pumpkin seeds & truffle oil drizzle. (V/VG)

Oyster Mushrooms
Cooked in a creamy white wine & garlic sauce. (V)

Smoked Salmon & Prawns
Served with cucumber relish & horseradish crème fraiche.

Chicken & Wild Mushroom Terrine
Served with pear & white wine chutney



MAIN DISHES

• Roasted Crown of Turkey served with Pigs in blankets, Yorkshire pudding, Stuffing, roasted & creamy mashed potatoes, seasonal vegetables & gravy.

Roasted Topside of Beef served with Yorkshire pudding, roasted & creamy mashed potato, seasonal vegetables, and red wine jus or gravy.

Mushroom, Brie & Cranberry Wellington served with selection of roasted seasonal vegetables, rosemary & garlic roasted potatoes & gravy. (V/VG)

Fillet of Salmon served on a bed of baby potatoes, asparagus and a creamy white wine sauce.



DESSERTS

Traditional Christmas Pudding, served with custard.

Triple Chocolate Truffle Gateaux, served with vanilla ice cream.

Cheeseboard, served with a selection of cheese, chutney & crisp sweet grapes.

Finish with Tea or Coffee & a traditional Mince Pie.

GRANGE LEISURE PARK, ALFORD RD, MABLETHORPE, LINCOLNSHIRE, LN12 INE TABLE RESERVATIONS PLEASE CALL 01754 872592

