

THE FERRYMAN INN

SUNDAY CHRISTMAS LUNCH

November 30th., December 7th., 14th., 21st.

Sittings @ 12-30pm. or 1-45pm

2 course £25-00 / 3 course £28-50

STARTERS:

Ardennes pate with cranberry sauce, toast and salad.

Leek and potato soup with crusty roll (vegan, vegetarian and GF.)

Classic prawn cocktail with Rosemarie sauce on a bed of iceberg lettuce with brown bread and butter.

MAINS:

Roast turkey with pork sausages and sage and onion stuffing balls.

Roast topside of beef with Yorkshire pudding.

Cauliflower cheese Tart (vegan and vegetarian)

Served with roast potatoes, sprouts, broccolli, roast carrots and parsnips with rich gravy and cauliflower cheese

GF. gravy and Yorkshire puddings if preferred

DESSERT:

Traditional Christmas pudding served with double cream or custard

Caramel topped apple pie served with double cream or custard

Blackcurrant and Prosecco cheesecake (g.f.)

Vegan and GF free Christmas pudding if preferred

Christmas crackers and napkins

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