

The Ferry
Christmas Menu

to start

A HEARTY BROTH OF FRESH WINTER VEGETABLES (V)
JUMBO PRAWNS IN A COCKTAIL SAUCE WITH OGEN MELON
HOUSE SPECIALITY CHICKEN LIVER PATE SERVED WITH GARLIC
BREAD

SELECTED WOODLAND MUSHROOMS SAUTEED WITH ONIONS
AND GARLIC (V) blended in a creamy mustard sauce and laced with
cognac
(can be served as a main meal)

to follow

ROAST TURKEY WITH ALL THE TRIMMINGS
SIRLOIN OF BEEF CHASSEUR
CHICKEN STROGANOFF with rice
SALMON STACK
LASAGNE OF MEDITERRANEAN VEGETABLES (V)

all main courses are served with seasonal vegetables and potatoes

to finish

STRAWBERRY SHORTCAKE GATEAUX
PROFITEROLES IN CHOCOLATE SAUCE served with cream
TRADITIONAL CHRISTMAS PUDDING served with brandy cream
CHEESEBOARD

TEA AND COFFEE
served with the captain's favourite mince pies