



THE SHIP @ BAWTRY CHRISTMAS FAYRE 2019

AVAILABLE FROM 25TH NOV -24TH DECEMBER EXCLUDING SUNDAYS

STARTERS

Homemade Soup of the Day

Chef's Homemade Soup Served with Warm Crusty Bread & Butter

Scottish Smoked Salmon & North Atlantic Prawns

A crisp lettuce, celery & sultana salad Dressed with smoked salmon, juicy north Atlantic prawns, capers & homemade Marie rose sauce

Chefs Homemade Duck & Orange Pate

With mixed leaf salad, balsamic glaze, red onion chutney & warm brown toast

Chef's Homemade Butternut & Harissa Hummus

Served with Selection of Artisan Breads



MAINS

Roast Crown Of Turkey

Apple and chestnut stuffing, homemade Yorkshire pudding , pigs in blankets , creamy mashed potato, roast potatoes, homemade meat gravy & selection of fresh vegetables

Roast Sirloin of Grass Fed Derbyshire Beef

Roast Sirloin Served Pink with Homemade Yorkshire Pudding, Creamy Mash, Roast Potatoes, Homemade Meaty Gravy & a side of fresh seasonal vegetables

Smoked Haddock Mornay

Poached Smoked Haddock in a Creamy Cheese & Leek Sauce Topped with Cheddar

Stuffed Chicken Breast

Filled With Brie & Cranberry, Wrapped In Bacon & Served With A Red Wine Gravy

Homemade Nut Roast



Served as a Traditional Roast Dinner, Available as Vegan Option Though Vegetable Choice May Differ.

DESSERTS

Honeydew Melon Fan & raspberries



Freshly prepared Honeydew Melon Served with fresh raspberries & fruit coulis

Chefs Homemade Sheridan's Cheesecake

Homemade Biscuit Base Layered with Sheridan's Coffee Flavoured Homemade Cheesecake

Christmas Pudding

Traditional Christmas Pudding with homemade Brandy Cream Sauce

Cheese & Biscuits

Stilton, Brie & Cheddar served with homemade red onion chutney, celery & Crackers

Coffee & Mince Pies

Adult 3 Course £22-95 2 Courses £16-95 Book Midweek Between 3-6pm For 2 Courses @ £14-95 For tables of 6 or more £5 deposit p/p + pre-order required