

Christmas Evening Dining

STARTERS

Fresh Farmhouse Vegetable Broth with Fresh Wheaten Bread

Freshly Baked Goats Cheese in a Pastry Tartlet Served with
Red Onion Marmalade and Crisp Salad Garnish

Juicy Norwegian Prawns Served on
Wheaten Bread and Mixed Leaves in a Rich Marie Rose Sauce

Chicken Caesar Salad

Chilled Fan of Melon with a Winter Berry Compote
and Mango Coulis

MAIN COURSES

Roast Co. Down Turkey & Ham, Stuffing,
Chipolata Sausages and Rich Gravy

McKee's Own Dry Aged 10oz Sirloin or Fillet Steak,
French Fried Onions and Peppered Sauce
(Supplement: Sirloin £4.50, Fillet £5.50)

Roast Chump of Beef with Yorkshire Pudding
and Rich Gravy

Pan Seared local Dane of Salmon topped with Norwegian
Cold Water Prawns with a Lemon & Dill Hollandaise Sauce

Great Taste Award Winning Mixed Nut Roast with
McKee's own Cranberry Sauce

*All listed Main Courses served with Roast and Creamed Potatoes,
Carrot & Parsnip and Buttered Button Sprouts*

SWEETS

Choice of Sweets on Display including Christmas Pudding
Complimentary Tea / Coffee & Shortbread

AVAILABLE ON

Friday 8th December
Thursday 14th December
Friday 15th December

Menu available from 4.30pm, Last orders at 8pm.
Country Store closes at 9pm.

3 COURSE
£23.95

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£27.95