

Ho, Ho, Ho! It's the *Lass O'Gowrie*

Special Christmas Menu



£12.95 a head, served December 1st – 23rd

Booking is essential for this year's traditional homemade festive extravaganza! We can accommodate bookings of 2-30 in the bar, snug or our 1st floor function room. Please enquire at the bar for more details.



Starters

- A **Goblet of Prawns** served with Marie Rose sauce and shredded lettuce
- **Homemade Seasonal Festive Soup** served with wholemeal bread and butter V
- **Duck and Orange Pate** served with red onion marmalade, toasted bloomer and dressed leaves
- Refreshing **cranberry juice**



Mains

- Traditional **Roast Turkey** baked with lemon and rosemary, served with "pigs in blankets", roast gravy and stuffing
- Homemade **Mixed Nut Roast** – our own take on the festive veggie classic! V
- Tender **Roast Festive Pork**, with citrus and onion and organic homemade apple sauce

All our mains are served with roasted potatoes, new potatoes and fresh seasonal vegetables – including the infamous Brussel Sprout!



Pudding

- Traditional **Christmas Pudding** served with ice cream or brandy cream V
- **Assiette of Cheeses**, served with biscuits and fruit garnish V
- **English Sherry Trifle**, our homemade Victorian favourite! Sweet berries on a bed of sherry soaked sponge, topped with custard and cream V

To book your party, please use the attached booking form and return in person or by email (info@thelass.co.uk) as soon as possible. Mental note; **FREE and EXCLUSIVE USE of the Snug** is available for parties of 12 and upwards (maximum capacity 16). Larger bookings (up to 30) also available on enquiry.

