THE MURPHY BROWNS CHRISTMAS LUNCH MENU

Murphy Browns RESTAURANT

Available 28th Nov 2016 - 31st Dec 2016

£15.95

STARTERS

Homemade Winter vegetable soup served with wheaten bread (V)

Chicken liver & brandy pâté served with melba toast

Traditional prawn cocktail with marie-rose sauce and wheaten bread

Breaded mushrooms served with garlic mayonnaise

Goats cheese fritters served with a sweet cranberry dressing

MAIN COURSE

Traditional roast christmas turkey with all the trimmings

Roast silverside of beef served with Yorkshire pudding

Fillet of cod in a beer batter served with a caper dressing

Three cheese tart on a bed of rocket served with rosemary potatoes (V)

10oz sirloin steak, roast field mushroom, brandy peppercorn sauce, served with your choice of side. Cooked the way you like. (£3 Supplement).

The above served with mash potatoes, roast potatoes, brussel sprouts and carrots.

DESSERT

Traditional Christmas pudding served with brandy custard

Homemade banoffee pie

Cheese cake of the day

Murphy's fresh fruit pavlova

Tea/Coffee & after dinner mints

ANGINETIS

Murphy Browns RESTAURANT

Available 28th Nov 2016 - 31st Dec 2016

THE MURPHY BROWNS CHRISTMAS EVENING MENU

£23.95

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Traditional prawn cocktail with marie-rose sauce and wheaten bread

Breaded mushrooms served with garlic mayonnaise

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