

MOLLY'S

AMERICAN-ITALIAN

1 Course £13.95

2 Course £16.95

3 Course £19.95



Starters

Winter Vegetable Soup

Served alongside toasted bread.

Duck & Chicken Liver Pate With Orange

Served with cranberry sauce and toasted bread.

Champagne Bruschetta

Toasted bread layered with diced avocado and mango's, dressed in a champagne butter sauce with a drizzle of truffle oil.

Prawn Cocktail

North Atlantic prawns in a classic Marie Rose sauce, served with toasted bread.



Mains

Roast Turkey

Turkey breast served with a Yorkshire pudding, seasonal vegetables, roast potatoes, stuffing and gravy.

Roast Duck

Leg and breast of duck served with a Yorkshire pudding, seasonal vegetables, roast potatoes, stuffing and gravy.

Salmon Supreme

Fresh salmon fillet pan seared and oven roasted with cocktail prawns, lemon, chives and new potatoes, served with a champagne butter sauce and asparagus

Vegetable Wellington

Our homemade vegetable wellington served with a Yorkshire pudding, seasonal vegetables, fluffy mash potato and topped with a white wine, cream and mushroom sauce.



Desserts

Baked Baileys Cheesecake

Homemade Baileys cheesecake served with champagne sorbet.

Caramelized Amareno Cherries

Cooked in a red wine & amaretto liqueur, served with vanilla ice cream.

Panettone Bread & Butter Pudding

Homemade pudding served with brandy sauce.

Christmas Pudding

Served with brandy sauce.



This festive menu runs from the 29th of November, through 'till the 31st of December.

For tables of 5 or more a pre-order is required, also a £5.00 deposit per person.



01524 383436



mollysrestaurantuk@gmail.com