

Christmas Fair Menu 2012

Starters

Parsnip Soup: Served with a crusty bread roll and butter.

Smoked Haddock And Spring Onion Fishcake: Served with a salad garnish and a soft mustard and dill sauce.

Duck Rilette: Served with toasted ciabatta bread, salad garnish and cranberry sauce.

Vintage Cheddar And Leek Frittata: Served with a salad garnish and a wine, tomato and pesto dressing.

Mains

Roast Turkey: Traditional roast turkey with sage and onion stuffing served with roast potatoes, honey roasted vegetables, brussel sprouts, and bacon wrapped cocktail sausages, Yorkshire pudding and gravy.

Flat Filo Terrine (V): Made with sliced vegetables and mozzarella cheese, served with dauphinoise potatoes, mixed vegetables and a white wine and peppercorn sauce.

Corn Fed Chicken Supreme: Served with dauphinoise potatoes, mixed vegetables and a white wine and peppercorn sauce.

Roasted Root Vegetable Tartin (V): Served with baby potatoes, green beans and tomato sauce.

Paupiettes Of Yellowfin Sole: Stuffed with a smoked salmon mousse and served with savoy potatoes, asparagus, mangetout and a white wine sauce.

Desserts

Christmas Pudding: A traditional fruity Christmas pudding served with a rich warm brandy sauce or your choice of custard or pouring cream.

Coconut And Passion Fruit Mousse: Served with vanilla, ice cream or pouring cream.

Chocolate Rocky Road Cheesecake: Served with vanilla, ice cream or pouring cream.

Fresh Fruit Salad: Served with custard or pouring cream.

Cheese Board: A selection of three cheeses with red grapes, chutney and a selection of crackers.

Tea or coffee with a Mince Pie

Prices:

2 Course per Adult: £22.95

2 Course per Child (Age 3 to 9): £10.95

3 Course per Adult: £27.95

3 Course per Child (Age 10 to 14): £22.95