

# 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