

Ramblers – Christmas Menu Saturday 26 November 2016

Homemade Parsnip, Honey & Thyme Soup (v)

accompanied by a warm Roll & Butter

Creamy Garlic Mushrooms

button Mushrooms sautéed with Bacon lardons, Garlic & finished with a creamy Cider Sauce served on toasted brioche

Chilled Honeydew Melon (v)(gf)

served with a Passionfruit Sorbet & a Winter Spiced Compote

Prawn & Crab Cocktail Cups (gf)

fresh Atlantic Prawns & Crab resting in an Iceberg Lettuce leaf, accompanied by Cucumber Ribbons & Cherry Tomatoes finished with a Marie-rose Sauce

~~~~~

### **Roast Lincolnshire Turkey \***

served with a Lincolnshire Sausage wrapped in streaky Bacon, Sage & Onion Stuffing, crispy Roast potatoes & a creamy Mash, topped with a turkey gravy

### **Roast Topside of Beef\***

accompanied by a Yorkshire Pudding, Roast & Mash Potatoes & finished with a rich Beef gravy

### **Oven-baked Seabass Fillet (gf)**

resting on a Chorizo & Prawn Risotto, drizzled with Saffron Oil

### **Creamy Mushroom Stroganoff (v)(gf)**

sautéed Button Mushrooms & Spring Onion, in a rich cream sauce of Brandy & French Mustard served with Basmati Rice

**All the above are served with Honey Glazed Parsnips, Brussel Sprouts, fresh Carrots & Cauliflower Cheese**

~~~~~

Traditional Christmas Pudding

topped with Brandy Sauce

Boozy Brownie Trifle

accompanied by Chocolate shavings & cream

Zesty Lemon & Ginger Cheesecake

served with an Orange Sorbet

Freshly Brewed Tea or Colombian Filter Coffee served with homemade Mince-pies

**Special Price of
£18.00 for 2 x Courses**

Prices include a Disco till 12am