

Christmas at the Poachers

TO START

- ★ *Chicken liver pate, red onion, fig & apple chutney with toast.*
- Oriental spiced shredded duck confit served hot on a spring onion, iceberg & cucumber salad with hoi sin dressing.*
- Salt n Pepper squid, deep fried, served with a sweet chilli dip.*
- Creamy vegetable risotto with melting goats cheese.*

★ MAIN COURSES

- ★ *Roast turkey, sausage & apple stuffing, pigs in blankets, roasties & turkey gravy.(gf)*
- Fillets of sea bass on crushed potato & crabmeat cake with seafood lemon butter sauce.*
- Roasted breast of chicken, with creamy Stilton sauce and dauphinois potato.*
- Shortcrust pastry pie filled with venison, partridge, duck & pheasant in a port & redcurrant jelly sauce, with roasties.*
- Stack of chargrilled sweet peppers, aubergine, leeks, tomato & butternut squash layered with melting mozzarella, served on a Provençal sauce with dauphinois potato.*

DESSERT

- Brioche & Christmas pudding "bread & butter pudding" with warm custard cream.*
- Cream filled profiteroles, ice cream & hot chocolate sauce.*
- Tangy lemon tart, vanilla ice cream & berry coulis.*
- Fresh strawberry & white chocolate cheesecake.*

One course £20. Two courses £27. Three course £33.

*Please note, only one bill will be issued per party booking & one payment per group.
Individual payments will be subject to 10% service charge.
We will require a deposit of £5 per person when you send your menu choices, which must be at least two weeks prior to your party date, cancellations past that point will mean loss of the deposits. Please ring John with any queries 01749 588028*