

CHRISTMAS 2011 FESTIVE MENU

STARTER

BUTTERNUT SQUASH & SAGE SOUP (v)

with Crème Fraiche

or

PRESSED COD & HORSERADISH TERRINE

with Cucumber Relish and a Chilli Vinaigrette

or

BEETROOT, GOATS CHEESE & QUINCE SALAD (v)

with a Sherry Vinaigrette

or

SMOOTH DUCK LIVER PARFAIT

with Melba Toast and a Plum Chutney

or

WILD MUSHROOM PUFF PARCEL (v)

with Shallot Jam, Rocket Leaf and Pine Nuts

MAIN COURSE

ROAST TURKEY

with all the Trimmings and a Cranberry Gravy

or

BRAISED RIB OF BEEF

with Creamed Leeks and a Madeira Jus

or

BAKED GAMMON

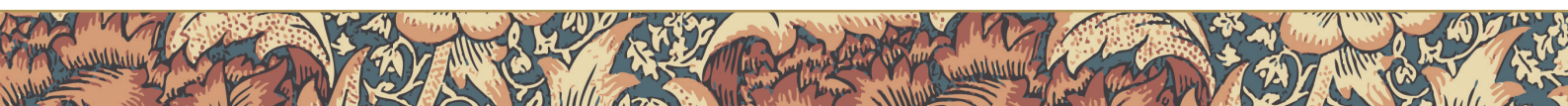
with Parsley Sauce



All served with Roast Potatoes, Roast Parsnips and Fresh Vegetables

(v) = Vegetarian Option

continued...





PAN-FRIED SUPREME OF SALMON

with Crushed New Potatoes Wilted Greens and a Hollandaise Sauce

or

VEGETABLE MOUSSAKA (v)

DESSERT

CHEF'S CHRISTMAS PUDDING

with Cointreau Cream

or

TRADITIONAL APPLE PIE

with a hint of Cinnamon and a Crème Anglaise

or

BANANA & TOFFEE CHEESECAKE

with Mascarpone Cream

or

WARM CHOCOLATE POT

with Hazelnut Praline and a Sable Biscuit

or

CONTINENTAL CHEESEBOARD

Served with Grapes, Celery, Homemade Chutney and Savoury Biscuits



TEA OR COFFEE

with Crumble-topped Mince Pie



£19.95 per person



An extensive wine list is available, with prices from £16.50 per bottle.

The Consort Bar is open throughout the year.

Early booking is recommended for large parties.

All our food is carefully prepared & cooked by our chefs using highest quality fresh produce. If you have any special requests or dietary needs please let our staff know and we will do our best to accommodate you.

For more information and availability please call Albert Cottage Hotel on 01983 299309
Email: enquiries@albertcottagehotel.com • Web: www.albertcottagehotel.com

