

The Kidmore End New Inn



2017 Christmas Day

Glass of Prosecco on arrival

STARTERS

Lobster & Crayfish Soup

Finished with brandy and crème fraîche

Tricolore Italian Soufflé (v)

Tomato, broccoli and potato soufflé, parmesan cheese

Queen Scallops

Served with pea puree, black pudding and crispy bacon

Venison Carpaccio

With roquette and beetroot salad

TO FRESHEN THE PALATE..... Champagne Sorbet

MAIN COURSES

Traditional Roast Turkey

Chestnut stuffing, chipolata, turkey jus and a port, cranberry sauce

Mushroom Wellington

Roasted portobello mushrooms, savoy cabbage and creamy brie centre all wrapped in a light butter puff pastry, wild mushroom sauce

Fillet of Beef

With a port and Stilton sauce

Monkfish Medallions

On a bed of cherry tomato ragout, capers and black olives

All the above are served with fresh seasonal vegetables and goose fat roast potatoes

DESSERTS

Traditional Christmas Pudding

With brandy custard

Classic Italian tiramisu

Apple Tarte Tatin

With home-made Calvados ice cream

Cheese Platter

Selection of cheeses, Tawny port

TEA OR COFFEE AND MINCE PIES with brandy butter

For reservations please telephone 01189 723115

£75 per person. a Deposit of £20.00 per person (Non-Refundable)