

Blacksmiths Arms Christmas Menu 2012

Starters

Carrot and Leek Soup with Warm Organic Bread

Smoked Haddock, Garlic and Herb Gratin with Dressed Rocket

Chicken Liver Parfait with Red Onion Marmalade and Toasted Sourdough Bread

Mozzarella, Roasted Pepper, Anchovy and Rocket Bruschetta with a Balsamic Reduction

Main Courses

Traditional Roast Turkey with Cranberry and Chestnut Stuffing, Chipolata, Duck Fat Roast Potatoes and Vegetables

Parsnip, Cranberry and Chestnut Loaf with Sage Butter, Roast Potatoes and Vegetables

Fillet of Salmon en Crouete with a White Wine and Parsley Sauce, Wilted Spinach and Roasted New Potatoes

Slow Roasted Belly Pork in Winter Spices with Caramelized Apple, Pickled Red Cabbage, Pomme Purée and a Mulled Cider Jus

Puddings

Individual Christmas Pudding with a Brandy Sauce

Sticky Toffee Pudding with Vanilla Ice Cream

Winter Berry Crème Brûlée with Shortbread

Pair of Local Cheeses with Home-made Chutney and Biscuits

2 Courses £16.95 *per person*

3 Courses £19.95 *per person*

Coffee *and* Mince Pie

£1.65 *per person*