

The Antiquary Christmas Menu 2017

2 Courses £19.95 or 3 Courses £22.95

Starters

French Onion Soup served with Gruyere croutons
Smoked Salmon Salad served with reduced balsamic & herb oil
Duck Pate served with oatcakes & red onion marmalade
Deep Fried Breaded Brie served with salad & cranberry sauce

Mains

Traditional Roast Turkey served with a rosemary & thyme jus & all the Christmas trimmings
Nut Roast served with veggie gravy & Christmas trimmings
Venison Casserole - venison & root vegetables cooked in Merlot & served with mash & parsnip crisps
Sea Bass served on crushed new potatoes with green beans & a white wine, cream & caper sauce
Wild Mushroom Risotto served with Parmesan & truffle oil

Desserts

Christmas Pudding served with brandy cream
Chocolate Brownie served with berries & ice cream
Raspberry Cranachan
Champagne Sorbet
Cheese Board - selection of cheese with oatcakes (£2 supplement)

Tea or Filter Coffee