

The Antiquary Christmas Menu 2016

2 Courses £19.95 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

Venison Casserole – venison & root vegetables cooked in merlot & served with mash

Oven Baked Cod – served with sautéed potatoes, leeks & chorizo with a lemon cream sauce & black pudding

Wild Mushroom Risotto – served with parmesan & truffle oil

Vegetable Pie – topped with home made pastry & served with veggie gravy & Christmas trimmings

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 (£2.00 supplement)

Free Filter Coffee