

Christmas Menu 2008

For groups of 10 or more.

This menu is available Monday 1st December until Wednesday 24th December.

Three courses £23.95

Starters

Seasonal soup (V)

Dartmouth smoked salmon with crème fraîche and blinis.

Ham hock terrine, crunchy home made piccalilli and served with toasted brioche.

Spiced roasted pear and goats cheese salad with pine nuts.

Warm crab and cheddar cheese tartlet with a green salad.

Main Courses

Roast turkey breast served with all of the trimmings and roast potatoes and seasonal vegetables.

Smoked haddock, leek and spinach risotto topped with parmesan shavings.

Duck breast a l'orange served with creamy potatoes and seasonal vegetables.

Pan fried sea bass, sautéed potatoes and chorizo, wilted rocket and red wine shallots.

Traditional nut roast with a white onion sauce, roast potatoes and seasonal vegetables.

Puddings

A traditional rich Christmas pudding and brandy sauce.

Citrus lemon tart with brûlée topping and cherry compote.

Whole apple baked with mincemeat served with vanilla pannacotta.

Baked chocolate and Grand Marnier cheesecake.

A selection of West Country cheeses and chutney (£2.50 supplement).

Fair-trade organic coffee and Petit fours. **£3.00**

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