

## **The John Selden**

# *Christmas Menu 2017*

Served from Monday 27<sup>th</sup> November - Sunday 24<sup>th</sup> December

### **Hors d'œuvre**

#### **Tomato and Basil Soup**

With croutons and rustic bread & butter

#### **Duck and Pork Liver Paté**

Infused with vintage port, served with Melba toast and butter

#### **Haddock Goujons**

Seasoned with lemon and black pepper.

Served with homemade sauce Tatar and salad garnish

#### **Melon and Parma Ham**

Fanned melon served with hand sliced Parma ham

### **Entrée**

#### **Turkey Roast**

English turkey, served with full selection of seasonal vegetables, roast potato's, bacon and sausage, stuffing and Windsor gravy

#### **Grilled Fillet of Salmon**

A generous Scottish salmon fillet, grilled then topped with champagne & cream sauce seasoned with dill. Served with seasonal vegetables and new potatoes

#### **Beef Bourgeon**

Delicious lean British beef, cooked in red wine and served with a medley of vegetables and creamed potatoes

#### **Spinach and Ricotta Tortellini**

Homemade dish served with a creamy mushroom sauce

### **Dessert**

#### **Christmas Pudding**

Festive pudding, served with brandy custard

#### **Brandy Snaps**

Filled with mango and raspberry and drizzled with fruit jus

#### **White Chocolate Snowball**

With added cream, a delicious festive sweet

#### **Cheese Board**

Classic cheeses, served with celery sticks, grapes and mixed biscuits

Two courses £15.99

Three courses £20.99