

# Christmas Menu 2017

Available for both lunch and dinner parties.

**£26.95 per person**

## STARTERS



**Homemade Winter Vegetable Soup (v)**  
Topped with Fresh Spring Onions

**Rustic Pork Liver Pâté**  
With Crusty French Bread and a Homemade Festive Chutney

**Home Cured Gravalax of Salmon**  
Served with Dill & Mustard Honey Dressing

**Custom House traditional Prawn Cocktail**  
Finest Norwegian shell off prawns served on crisp iceberg Topped with a Marie-Rose Dressing

**Fan of Galia Melon (V)**  
Drizzled with a Strawberry coulis

**Crispy Goujons of Hake**  
Fillets of lightly fried Hake with homemade tartar sauce

## MAIN COURSE



**Slow Roast Shank of Welsh Lamb**  
Served on a Bed of Winter Vegetables with a Red Wine Jus

**1/2 Pot Roast Pheasant**  
Served on a Bed of honey roasted winter root vegetables

**Pan Fried Escalope of Pembrokeshire Turkey Breast**  
Topped with a Wild Mushroom and Garlic Sauce garnished with pigs in blanket

**Pan Fried Fillets of Sea Bass**  
Served with a tomato and fresh basil dressing

**Hake 'A La Plancha'**  
Drizzled with extra virgin olive oil and Roasted garlic

**Our Homemade Vegetable Lasagne (V)**  
Finished with a Rich Tomato and herb Salsa

## DESSERT



**Christmas Pudding with a rich brandy sauce**

**Homemade Salted Carmel Chocolate Brownie**

**Strawberry and Fresh Cream Roulade**

## SIDE ORDERS

**Panache of Winter Vegetables £3.95 | French Stick £1.15 | Garlic Bread £2.25**

**Side Salad £3.50 Pepper Sauce £1.95 | Garlic Mushroom Sauce £1.95**

PLEASE NOTE ALL DESSERTS MAY CONTAIN NUTS ~ MAKE YOUR WAITER AWARE OF ALLERGIES

## Christmas Menu 2017

Available for both lunch and dinner parties.

**£33.95 per person**

### STARTERS



**Homemade Mediterranean Fish Soup**  
Served with a Balsamic Olive Oil Dip

**Deep Fried Manchego Wedges (V)**  
Breaded Manchego cheese fried, served with a homemade chutney

**Home Smoked Chicken & Leek Terrine**  
Served with a homemade Festive chutney

**Calamares 'A La Romana'**  
Fried in a Crispy Batter & Served with Homemade Tartar Sauce

**Pan Fried Shetland Scallops**  
Served with a tomato and garlic butter sauce

### MAIN COURSE

**Chargrilled Prime 10 oz Aberdeen Angus Sirloin Steak**

**Slow Roast Shank of Welsh Lamb**  
Served on a bed of seasonal Vegetables with a Red Wine Jus

**Breast of Honey Roast Duck** (cooked pink)  
Served on Braised Apples & Red Cabbage & Drizzled with a Pepper Sauce

**Grilled Fillets of Devonshire Chicken**  
Finished with Our Unique Barbados Sauce

**Pan Fried Scottish Salmon Fillet**  
Served with Hollandaise sauce

**North Sea Hake 'A La Plancha'**  
Drizzled with extra virgin olive oil and Roasted garlic

**Homemade Spinach, Nutmeg & Risotto Pancakes**  
Served with Provençal Sauce

### DESSERT

**Homemade Black Currant Cheesecake**

**Homemade Caramelized Orange, Cinnamon &  
White Chocolate Bread & Butter Pudding**

**Homemade Crème Brûlée**

### SIDE ORDERS

**Panache of Winter Vegetables** £3.95 | **French Stick** £1.15 | **Garlic Bread** £2.25

**Side Salad** £3.50 **Pepper Sauce** £1.95 | **Garlic Mushroom Sauce** £1.95

PLEASE NOTE ALL DESSERTS MAY CONTAIN NUTS ~ MAKE YOUR WAITER AWARE OF ALLERGIES