

T H E *B* R A S S E R I E  
K I N G S & R O A D

*We already have  
Christmas  
wrapped up*



## Christmas dinner menu 2010

### Starters

Roast vegetable soup  
*With herb crème fraîche*

Smoked salmon and king prawn tian  
*With gazpacho dressing*

Smoked haddock fishcake  
*With a herb and citrus beurre blanc*

Caramelized onion and goat's cheese tart  
*With a walnut dressing*

### Mains

Traditional roast turkey  
*Served with roast potatoes, chestnut stuffing, pancetta wrapped chipolatas & Cranberry jus*

Pan fried sirloin steak  
*Served with Fondant potatoes, creamed wild mushrooms and a Madeira jus*

Grilled fillet of Seabass  
*Served on a seafood risotto*

Roast vegetable filo  
*With tomato coulis & pesto*

*All Main courses served with fresh Seasonal Vegetables*

### Desserts

Traditional Xmas pudding  
*Served with Grand Marnier Ice Cream & Vanilla Anglaise*

Vanilla Pannacotta  
*With Mulled wine & a poached pear*

Chocolate Tart  
*Served with a prune & armagnac Ice Cream & White chocolate sauce*

Selection of English Continental Cheeses  
*Served with a plum chutney & Oat cakes*

**£32.95 per Head**

From 29th November - 23rd December  
Served from 6pm - 10pm

£10 per person deposit required when booking.  
Please Note, a Discretionary 10% Service charge will be added to your Bill.