



# THE MANGER CHRISTMAS MENU 2011



## STARTERS

### MINISTRONE SOUP

Served with a warm bread roll

### PRAWN & SMOKED SALMON COCKTAIL

Topped with our own marie rose sauce & brown bread & butter

### CHICKEN LIVERS & BACON

Chicken livers & smoked bacon pan fried & finished with a grain mustard, balsamic vinegar & cream sauce. Served on a slice of toast.

### A TRIO OF CHEESE

A rosemary & garlic crusted Brie wedge, a crispy coated Camembert round & a crispy coated goat's cheese. Served on a bed of salad leaves with redcurrant jelly.

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## MAIN COURSES

### ROAST NORFOLK TURKEY

Served with chipolata bacon roll, sage & onion stuffing, roast & mashed potatoes & fresh vegetables.

### ROAST LOIN OF PORK WITH CRACKLING & CIDER GRAVY

SUCCULENT LOIN OF PORK, ROASTED. SERVED ON A BED OF CREAMY LEEK MASHED POTATOES & NAPPED WITH A CIDER GRAVY. ACCOMPANIED WITH FRESH VEGETABLES.

### ROASTED SALMON

A Salmon supreme oven roasted, then finished with a Lobster, cream & brandy flavoured sauce packed with prawns. Served with fresh vegetables & Dauphinoise potatoes.

### MUSHROOM & WALNUT HOTPOT PIE

A pastry case encasing braised mushrooms & onions topped with sliced potatoes & finished with chopped walnuts. Served with baked cherry tomatoes, mange tout & herby diced potatoes.

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## DESSERTS

### CHRISTMAS PUDDING

Served with a warm brandy sauce

### DARK CHOCOLATE TORTE with BRANDY

Crumbed chocolate biscuit base, covered with a rich brandy flavoured chocolate & cream truffle, wrapped in Barry Callebaut dark chocolate & finished with a dark chocolate curl.

### NEW YORK STYLE CHEESECAKE

A deep, crumbed digestive biscuit base, topped with a baked, creamy full fat cheesecake & finished with a Fruits of the Forest Berry Compote

### CHEESE & BISCUITS (£1.00 surcharge)

(Stilton, Cheddar & Brie)

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### COFFEE & MINCE PIE

**£18.25 per person**

(PLEASE TURN OVER FOR THE PRE-ORDER LIST)

