



Heather Glen Country House
Christmas Party Night 15th and 16th December 2017 £35 Three Course Menu

To Start

Cream of Vegetable Soup (V)

Served with a warm roll

Smooth Liver Pate

Served with Cumberland sauce and a warm crusty roll

Fresh Salmon Mornay

Flaked fresh salmon baked in cheddar cheese and dill sauce

Sautéed Garlic Mushrooms

In a smoked bacon and herb cream sauce

Heather Glen Prawn Cocktail

Served with marie rose sauce and brown bread

Teriyaki Beef Filo

Served on stir fry vegetables and teriyaki sauce

Chilled Galia and Cantaloupe Melon (V)

With strawberry & rhubarb coulis, with gooseberry sorbet

Main Course

Traditional Roast Turkey

Served with Cumberland chipolatas, sage stuffing and cranberry sauce

Roast Topside of Beef

Served with Yorkshire pudding and creamed horseradish tartlet

Fresh Cod Fillet

Topped with parma ham, mozzarella and cream sauce

Slow Roast Mini Lamb Joint

Served with redcurrant and mint dressing

Roast Duckling

Half a roast duckling served with apricot stuffing and roast gravy

Fresh Sea Bass and Trout Fillets

Pan fried with samfire and clams

Sautéed Pork Fillet

Cooked in an black pepper, ginger and spring onion sauce

Classic Game Pie

Tender game cooked in red wine, smoked bacon & thyme, with puff pastry top

Golden Cheese, Leek & Sweet Potato Cakes (V)

Lightly fried in breadcrumbs, and served with a tomato salsa

Dessert

Assiette of Sweets

*Fresh Fruit Meringue, Raspberry Cheesecake, Chocolate Brandy Pot
And Vanilla ice cream*

Christmas Pudding

With traditional Cumberland rum sauce

or a selection of Local Cheeses served with biscuits

*Food allergies and intolerances - Before ordering please speak to our staff about your requirements
(Menu may be subject to seasonal variation)*

