

THE BUTCHERS ARMS @ SHEEPSCOMBE
CHRISTMAS PARTY MENU 2017

Home-made Soup of the Day (V)

Served with granary or white farmhouse bread

Homemade Chicken Liver, Port and Herb Pâté

A smooth homemade pâté served with farmhouse toast, spiced plum chutney and dressed mixed leaves topped with toasted cashews

Potted Smoked Salmon and Prawns

A mix of smoked salmon ribbons and Atlantic prawns served under clarified butter with a roasted red pepper, mixed leaf and parmesan salad and granary toast

Breaded Brie Wedges

Home breaded Brie deep fried until golden and served with mixed leaf, carrot & spring onion salad with a cranberry & port sauce

Traditional Roast Turkey

Accompanied by sage and onion stuffing, bacon wrapped chipolata, roast potatoes and a selection of roasted and steamed vegetables

Griddled Smoked Bacon Chop

Local boneless bacon chop topped with a fried egg and served on a bubble & squeak potato cake with roasted root vegetables and a red wine & roasted shallot jus

Grilled Cod Fillet

Skinless prime cod fillet served with a sundried tomato risotto, wilted spinach and a lemon & mixed olive cream sauce topped with crispy leeks

Mushroom, Leek and Red Pepper Risotto

Topped with grilled goats cheese and finished with Fresh basil pesto and a balsamic glaze

Traditional Christmas Pudding with Brandy Sauce

Or a selection of puddings from the 'Butchers Cleaver'

Fair Trade Cafetière Coffee and Mince Pies

£22.50 per person for 3 courses, coffee and mince pies

£18.95 per person for 2 courses, coffee and mince pies

A deposit of £5 per person is required upon booking. This is non-refundable and will be taken from the final bill on the day of your party