



CHRISTMAS MENU 2017

STARTERS

- shredded aromatic confit of duck leg, mixed leaf salad with a raspberry glaze (gf)
~
roast sweet pepper and tomato soup with melted cheese on toast (v)
~
ruby port poached pear, roasted walnuts and melted brie salad (v) (gf)
~
scottish smoked salmon, goats cheese and fig crustini with a honey and orange dressing
~

MAIN COURSES

- roast free range turkey breast with roast potatoes, honey glazed parsnips, pigs in blankets, sage and onion stuffing, rich gravy and seasonal vegetables (gf option)
~
suffolk pork loin with a medley of chorizo sausage, roast red peppers, brussel sprouts and parmentier potatoes (gf)
~
chargrilled chicken breast with a smoked bacon, chestnut mushroom and red wine sauce, sauté potatoes and winter savoy cabbage (gf)
~
pan fried stone bass fillet with a provençal sauce, potato rosti and roast chantenay carrots (gf)
~
roasted halloumi, roast peppers, red onion, cherry tomato and cucumber salad with a sweet honey & mustard dressing and sauté potatoes (v) (gf)
~
rich slow braised beef and ruby port stew with buttery mash potatoes and steamed broccoli (gf)
~

DESSERTS

- christmas mince pie sundae ~ ice cream, caramel sauce, whipped cream, glacier cherry and wafers
~
belgian chocolate mousse with raspberry shortbread (gf)
~
winter spiced orange and chocolate ganache cheesecake with vanilla ice cream
~
selection of cheeses, crackers, grapes, and onion marmalade
~
trio of ices cream ~ salted caramel, rum & raisin and vanilla (gf)
~

MAIN COURSE £13.95 • TWO COURSES £19.95 • THREE COURSES £24.95

CHRISTMAS MENU SERVED BOTH LUNCH AND DINNER

available from monday 27th november until sunday 24th december. (No specific room or table guaranteed).

BOOKINGS AND PRE-ORDERS ONLY!

Call now on 01638 713345 or email walnuttreeworlington@live.co.uk

