

Christmas Fayre Menu

Two Courses £11.50 Three Courses £14.00 (~~£22.95 – £27.95~~) Half price !! + a complimentary drink

Name 1	Name 2	Name 3	Name 4

Starters

Leek and potato soup with Cheddar and chive cobbler				
Venison, bacon and thyme faggot with parsnip purée				
Smoked trout, samphire, horseradish crème fraîche and beetroot jelly				
Deep-fried Cornish brie with pickled cranberries and candied pecan salad				
Pressed pork, sage and onion stuffing terrine with apple chutney and crackling				

Mains

Roast turkey and traditional accompaniments				
Massaman fish curry with coconut and lime rice and sesame bok choy				
Braised feather of beef with bubble and squeak, glazed carrots and beer gravy				
Pheasant Kiev with chestnut and garlic butter, sticky red cabbage and fondant potato				
Wild mushroom tortellini with spinach and leek purée, roast globe artichokes and mushroom glaze				

Deserts

Christmas pudding with brandy sauce				
Clementine marmalade sponge pudding with chocolate custard				
Lemon cheesecake with blackcurrant sorbet and crystallised ginger granola				
Dark chocolate and caramel tart with caramelised bananas				
Local cheese with grapes, chutney and biscuits				

- 1 Place a tick or cross in the boxes to indicate your choice(s)
- 2 Photo/scan your choices and send to accraces@gmail.com or pass to Tim Ball with payment/deposit
- 3 Minimum of £5 non- refundable deposit per person with your order please
- 4 Payment by cash, cheque or by BACS stating your name and Xmas as the reference
Acc No:70875333 Sort code 20-77-85 Cheques payable to Audlem CC