

Audlem CC Christmas Meal - Sunday 8th Dec 2019

4-30 for 5pm prompt !!

Two Courses £15 Three Courses £20
BIG SAVINGS !! + a complimentary drink
 (Normal price - Two Course £23.95 Three Course £28.95)

Name 1	Name 2	Name 3	Name 4

Starters

Butternut squash soup with sage-roasted pumpkin seeds (v)				
Chicken, truffle and herb terrine with wild mushroom chutney				
Courgette and quinoa rösti with mint, cashew nut and pickled carrot salad (vg)(gf)				
Smoked mackerel, orange and fennel salad with horseradish cream (gf)				
Wild boar and chorizo meatball in slow-cooked tomato ragu (gf)				
Deep-fried Cornish Brie with pickled cranberry salad and mulled pear chutney (v)(gf)				

Mains

Roast turkey and traditional accompaniments (gf)				
Braised feather of beef in red wine, glazed shallot and fondant potato (gf)				
Baked cod with lemon, parsley crumb and crab risotto (gf)				
8oz sirloin steak with peppercorn sauce, roasted mushrooms, tomatoes, and chips (£5 supp) (gf)				
Slow-roasted belly pork with black pudding bubble and squeak and cider jus (gf)				
Chestnut mushroom bourguignon pie with olive oil mashed potatoes and tenderstem broccoli (vg)(gf)				

Deserts

Christmas pudding with brandy sauce (v)(gf)				
Blackcurrant cheesecake with Sicilian lemon sorbet (v)(gf)				
Roasted pineapple with spiced oat granola and coconut ice cream (vg)(gf)				
Dark chocolate torte with cherry sorbet (v)(gf)				
Toffee and pecan meringue roulade with Bailey's ice cream (v)(gf)				
Local cheese with grapes, chutney and biscuits (v)				

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 by SUNDAY 1st DECEMBER

3 Minimum of £10 per person 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