

## Christmas Day Lunch Menu 2017

### STARTERS

**(v) Parsnip & butterbean soup**

Roasted chestnuts & truffle honey, crusty bread

**Baked scallops**

On shells with white wine cream sauce, chive & cheddar crumb

**Smoked Venison carpaccio**

Beetroot, blue cheese and salted walnuts

**Dill cured salmon , salmon pate**

crisp apple salad, chilli salt toasted crackers

### MAINS

**Roast turkey crown**

Chestnut stuffing, wrapped in smoked bacon, cranberry sauce, all the trimmings

**Whole Dover Sole**

Parsley & lemon butter, creamed potato, braised savoy cabbage with cranberries

**Roast rib of beef & Yorkshire pudding**

Roast potatoes, honey roast parsnips, carrots & beetroot, rich beef jus

**(v) Goats cheese and wild mushroom in pastry**

Creamed potatoes, leek & chestnut gratin

### DESSERTS

**Homemade Christmas pudding** Brandy sauce

**Mulled wine pear tarte tatin**, Cinnamon ice cream

**Chocolate Fondant**, Pistachio ice cream

**British Cheeses**, Cheddar, creamy, blue, quince jam,  
fruit, homemade crackers  
**(as an extra course - £8)**

Please advise of any allergies you may have. We cannot guarantee that a dish is free of an ingredient.

**£58 per Adult, £29 per Child**

Booking form overleaf



*The Narrow Boat*  
at WEEDON

Please make your menu selections & make final balance payment at least 10 days prior below. A £10 non refundable or transferable deposit per person is required to secure your booking. Continue on separate sheet if necessary.

NAME	SOUP	SCALLOPS	VENISON	SALMON	TURKEY	R. BEEF	G. CHEESE	SOLE	XMAS PUD	PEAR TART	FONDANT	CHEESE	CHEESE (2)
TOTALS													

**BOOKERS NAME**

**DEPOSIT RECEIVED / AMOUNT**

**TIME**

**PHONE NUMBER**

**EMAIL**

**FINAL BALANCE RECEIVED / AMOUNT**