



Christmas Menu 2008

For groups of 10 or more.

This menu is available Monday 1st December until Wednesday 24th December.

Three courses £23.50

Starters

Cream of mushroom soup served with French bread.

Shredded duck salad with a hoisin sauce.

Grilled goats cheese salad with a spiced pear compote.

Smoked salmon terrine with crusty bread.

Chicken liver pate served with warm brioche.

Main Courses

Roast turkey and stuffing served with sausages wrapped in bacon, roast potatoes, carrots, Brussels sprouts, roast parsnips and loads of gravy.

Salmon fillet marinated in ginger served with lemon and cucumber cous-cous with pickled ginger.

Roast rib of English beef served with Yorkshire pudding, roast potatoes, carrots, Brussels sprouts, roast parsnips and loads of gravy.

Pork loin braised with coriander and lemon, served with pak choi and creamy mashed potato.

Tian of tomato, roasted aubergine, shallot, herbs and Devon goats cheese with a green salad.

Puddings

A traditional rich Christmas pudding and brandy sauce.

Redcurrant tart with Rocombe organic vanilla ice cream.

Apple and mincemeat crumble with custard.

Baileys baked chocolate cheesecake.

A selection of West Country cheeses and chutney (£2.50 supplement).

www.avonwick.net – Tel: 01364 646100

To the best of our knowledge all our ingredients are GM free.