

Christmas Menu 2009

For groups of 10 or more.

This menu is available Friday 4th December until Thursday 24th December.

Three courses £21.50

Starters

Beetroot soup topped with feta cheese.

Shredded duck salad with a hoisin sauce.

Garlic field mushroom topped with brie and spinach.

Prawn cocktail with a Marie Rose sauce.

Game terrine with a warm cranberry compote.

Main Courses

Roast turkey and stuffing served with sausages wrapped in bacon, roast potatoes, seasonal local hand picked vegetables and plenty of cranberry sauce and gravy.

Pan fried wild sea bass served with spring onion mash with a soya and ginger dressing

Roast loin of pork stuffed with apple and apricot and served with parsnip purée, seasonal hand picked local vegetables with a rich red wine gravy.

Home grown leek, Cauliflower and Cornish cheese risotto served with a green salad.

Blackened Cajun salmon fillet topped with a lime aioli served on stir fried vegetables and noodles.

Puddings

A traditional rich Christmas pudding and brandy sauce.

Zingy citrus tart with lime crème fraiche.

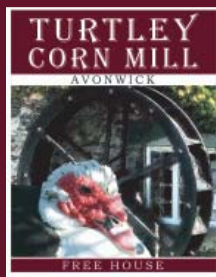
Toffee and apple crumble with vanilla ice cream.

Pomegranate pavlova with a pomegranate syrup

Baileys baked chocolate cheesecake.

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

www.avonwick.net – Tel: 01364 646100



New Year 2009



Gamble on a New Year to Remember!

Thank you so much for showing an interest in spending New Year's Eve 2009 at the Turtley Corn Mill.

This year we have decided to present:

'Turtleys New Year Celebration' with Fun Casino!

We look forward to welcoming you from 7pm and you are able to enjoy pre-dinner drinks before making your way to your table at your reservation time.

We will create some delicious Turtley cocktails to entice you (has anyone seen Casino Royale!).

Our fun casino with four gaming tables and croupiers will get the ball rolling from 8:30pm onwards and we have a selection of prizes for the most impressive players – good or bad!

You will enjoy dishes from our normal menu as well as some tempting specials created by our fantastic team of chefs.

The cost of the evening is **£70 per person** which includes a three course meal and, of course, bubbly at midnight. As you would expect of a Casino evening the dress code is from smart to over the top – you decide!!

To ensure you get the maximum benefit from the evening, socialising is encouraged! Therefore, your group may be seated at tables with other guests.

Tempted? Just call us on **01364 646100** and we will send you all the information that you require to make your booking.

We look forward to welcoming you.

*Lesley & Bruce.
Sam, Scott and Denver.*