

The Shakespeare Hotel

CHRISTMAS DAY 2010

On Arrival

Hot Mulled Wine – alcoholic & non-alcoholic

Starters

(all served with rustic bread)

Carrot and Orange Soup with cream swirl (V)

Poached King Prawns served on a bed of gem lettuce

Crumbed Crab Cakes with sweet chilli dip

Rosette of Dual Melon with a Duo of mango and Raspberry Coulis. (v)

Main Course

Roasted Turkey, Honey Glazed Gammon, Chipolatas, Brussels and Leek
Compote served with all the trimmings

Pan Fried Salmon Fillet

Topped with a herb crust, on a bed of buttered cabbage mash and mushroom
cream sauce

Glazed Mozzarella stuffed Aubergine, Chunky Chips and a salad garnish

Char grilled Rump steak, herb new potatoes, tomato, mushroom and a mixed
peppercorn sauce.

Dessert

Christmas Pudding and brandy sauce

Home-made Jam Sponge with custard

White Chocolate Mousse with raspberry Coulis

Winter Berry Pavlova with double cream

Trio of Ice-cream

Tea / Coffee & Mini Mince Pies

...Later...

Selection of Cheeses served with grapes, celery & biscuits
(brie, mature cheddar, red leicester)

Adults	£60.00
Children (11 - 16 years)	£32.50
Children (4 – 10 years)	£15.00
Children (3 & under)	FREE

Book for 10 or more paying guests and receive a 10% discount

(Arrival 12:30 / Dinner Served 13:00)

All prices quoted are per person unless otherwise stated *Special dietary requirements: please ask for menus*

(V) = Suitable for vegetarians

Christmas Day 2010 - Page 1 of 1