

AC4 Christmas Lunch Menu

TWO COURSES £25.95

THREE COURSES £29.95

TO START

SALAD OF PRAWNS, EGG MAYONAISE - Dressed salad leaves

PENDERYN WHISKY, PORK & CHICKEN LIVER PATE - Spiced tomato chutney

TEMPURA PRAWNS - Pickled red onion & cucumber salad with sweet chilli & soy sauce dressing

CURRIED PARSNIP SOUP (V) - Parsnip chips

GRILLED GOATS CHEESE (V) - Red onion marmalade & bell peppers

MAIN COURSE

ROASTED TURKEY PAUPIETTE

Succulent turkey breast, stuffed with Sage & onion stuffing wrapped in pancetta, chateau potato, roasted parsnip & carrot. Red wine gravy.

6oz SIRLOIN STEAK PORT & STILTON SAUCE

Rosti potatoes, grilled mushroom & fresh vegetables

CHICKEN, PHEASANT & WILD MUSHROOM PIE

Creamed potatoes & fresh vegetables

FILLET OF SALMON FILO PARCEL

Roasted new potatoes, tenderstem broccoli & chive sauce

CRISPY BELLY OF PORK, CHESTNUT & APPLE STUFFING

Dauphinoise potatoes, creamed cabbage & leeks

MUSHROOM, BRIE & CRANBERRY WELLINGTON

With Roasted new potatoes, fresh vegetables (V)

DESSERTS

CHRISTMAS PLUM PUDDING - Brandy sauce

ALMOND & RASPBERRY FRANGIPANE TART - Very cherry ice cream

STICKY TOFFEE PUDDING - Butterscotch sauce & vanilla ice cream

CARMALISED WHITE CHOCOLATE CHEESECAKE - Raspberry coulis & clotted cream

BLACK COW CHEDDAR & ISLE OF WIGHT BLUE CHEESE SELECTION with biscuits and apple

**PLEASE SETTLE YOUR OWN BILLS AFTER THE MEAL,
INCLUDING ANY EXTRAS AND DRINKS**