

# *The Inn On The Green Christmas Menu 2009*

## *Starters*

### *"Green & Grain" Soup v.*

*Green lentils & spinach soup served with crusty bread*

### *Gravlax & Prawn Cocktail*

*Smoked salmon filled with water prawns in lime mayonnaise and dill dressing,  
served on iceberg lettuce with fresh orange and red chillies*

### *Chicken & Mushroom Suet Pudding*

*Served on a onion purée with truffle oil dressing*

## *Mains*

### *Roast Turkey Breast*

*With pork, pecan & black cherry stuffing & home-made bread sauce*

### *Roasted Top Side of Scottish Beef*

*Encrusted in cracked black pepper*

*Both of the above are served with rosemary & garlic roasted potatoes, Brussel sprouts, honey-baked  
parsnips,*

*glazed carrots, Yorkshire pudding & red wine gravy*

### *Salmon En Croûte*

*Salmon steak topped with spinach butter & tarragon wrapped in puff pastry,*

*served with mashed potato & a lime chilli sauce*

### *Stuffed Cabbage Parcels v.*

*Mushrooms, almonds & goats cheese parcels served with roast vegetables & a cream sauce*

## **Desserts**

### ***Lemon Posset***

*Served with grilled figs served with shortbread fingers v.*

### ***Pears Poached in Port with Honey & Walnuts***

*Served with chocolate sauce v.*

### ***Christmas Pudding***

*Served with brandy sauce v.*

*£22.95 per Person (£15.95 for children under 12) throughout December*

*Christmas Day £44.95 per Person (£25.95 for children under 12)*

*Dietary requirements can be catered for – please ask to speak to the bookings manager for details*

*An Optional 10% Service Charge Will Be Added to Your Bill*