



# SAMPLE MENU Christmas 2019

## Starters

✔ Chef's seasonal homemade Soup

Prawn and Avocado cocktail

✔ Warm Brie on Garlic toast with Cranberry sauce

Brussels smooth Chicken Liver Paté with Melba toast

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## Mains

Roast Breast of fresh Turkey with sage and onion stuffing,  
and all the traditional trimmings

Chef's home-made Pie topped with baked suet crust pastry  
(eg; Chicken and smoked Bacon or Steak and Stilton)

Gamekeepers Casserole; slow cooked Game and Chicken in Port wine with smokey bacon

✔ Root vegetable and Cashew Nut Wellington (or similar) with a savoury gravy

Fish Dish of the Day

(eg; Scottish Salmon with cream cheese and chives en Croute)

All served with a choice of potatoes and seasonal vegetables

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## Puddings

Boozy Christmas pudding with double cream and/or custard

Pear and Caramel Cheesecake with warm toffee sauce (or similar)

Julie's Brioche Butter pudding with double cream or custard

A Trio of festive ice creams

Cheese and crackers with red onion chutney (5.95)

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All Three Courses £25.95

Main Course and Dessert £20.95

A deposit of £5 per person will secure your reservation (non-refundable)

Menu can be downloaded from our Website:- [thecrookedbilletpub.com](http://thecrookedbilletpub.com)

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