



Christmas Fayre Menu 2019

STARTERS

Home-made soup of the day

Deep fried bread-crumbed button mushrooms
served with a garlic and herb mayonnaise

Fan of Galia melon served with a spiced winter berry compote
and mulled wine sorbet

Smoked salmon and prawns served with horseradish cream
topped with lime vinaigrette dressed baby leaves

Duck terrine with chestnuts
served with a warm rustic baguette and a red onion chutney

Deep fried breaded Brie wedges
served with a cranberry and chilli dip

MAINS

Roast Norfolk turkey
served with stuffing, chipolata sausage and cranberry sauce

Breast of pheasant wrapped in smoked bacon
braised in cider, finished with a cider and cream sauce

Supreme of salmon with a cranberry, parsley and pine nut crust
served with a citrus cream sauce

Supreme of chicken stuffed with a mushroom and chestnut duxelle
roasted and served with a mushroom, brandy and cream sauce

Pan fried pork tenderloin
served with a tomato, garlic and paprika sauce

Ratatouille pappardelle
(suitable for vegetarians)

Grilled 28 day aged sirloin steak...£ 3.50 extra
Cooked to your liking and garnished with grilled tomato & mushroom
or served with a choice of Diane or peppercorn sauce

Selection of winter vegetables

Tuesday, Wednesday
& Thursday £28

Saturday £35

[Entertainment Evenings](#)

Dinner including
singer & dancing £37.50

Friday 29th November

Friday 6th December

Thursday 12th December

Friday 13th December

Thursday 19th December

Friday 20th December

DESSERTS

Choice of dessert from the
trolley served with cream

or served with luxury ice
cream

£1.75 supplement

Traditional Christmas
pudding with Brandy sauce

Selection of luxury ice cream

£2 supplement

Cheese & biscuits

£2.50 supplement



All menus and prices are subject to change without prior notice

10% service charge will be added to all bills

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www.thecranleighthornchurch.co.uk