

# Monmore Green's Christmas Menu

A Welcoming Glass of Mulled Wine or Orange Juice

## STARTERS

SOUP OF THE DAY  
Served with crispy croutons

PRAWN SALAD  
Finest Greenland prawns on a bed of iceberg lettuce with our own seafood sauce, garnished with king prawns, served with a wedge of granary bread

CRISPY CHICKEN GOUJONS  
Served with a creamy garlic mayonnaise

PATE OF THE DAY  
Served with toasted wholemeal bread and a caramelised red onion chutney

## MAINS

TRADITIONAL ROAST BREAST OF TURKEY  
Served with sage and onion seasoning, bacon wrapped sausage and a rich gravy

ROAST TOPSIDE OF BEEF  
Served with Yorkshire pudding and a rich gravy

MONMORE TRIO  
A slice of traditional turkey, roast topside of beef and succulent gammon served with sage and onion seasoning, bacon wrapped sausage, Yorkshire pudding and a rich gravy

SALMON WITH A CREAMY WATERCRESS SAUCE  
Fillet of salmon baked and smothered in a creamy prawn and watercress sauce

GRILLED BREAST OF DUCK  
Breast of Barbary duck seasoned with cracked black pepper, complemented by a red wine sauce

SOMERSET BRIE & BEETROOT TART  
Baked cheese, red onion, chive, and thyme shortcrust pastry tart filled with a creamy Brie cheese sauce, with a centre of beetroot and apple compote

## DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
Served with a creamy crème anglaise rum sauce

DESSERT OF THE DAY  
Ask your server for today's tempting selection

CHOCOLATE MINT SUNDAE  
Crushed double chocolate cookies, with vanilla and mint chocolate ice cream, topped with whipped cream, chocolate sauce, and a peppermint candy cane

CHEESE AND BISCUITS  
A selection of British and Continental cheeses accompanied by; crackers, biscuits, grapes, celery and mixed pitted olives served with a Bramley Apple and Ale chutney

Freshly brewed coffee or tea served with a warm mince pie