

Christmas
Dinner Menu 2008

Homemade Roast Parsnip Soup
Fresh Figs baked with Balsamic and Crumbled Oxford Blue
Cheese
Smoked Trout Fishcakes with a Sour Cream and Horseradish
Dressing
Ham Hock Terrine with a Homemade Chutney



Traditional Roast Turkey with all the Trimmings
Braised Shank of Lamb with a Rosemary and Redcurrant Gravy
Wild Mushroom and Rocket Risotto with Fresh Parmesan
Baked Haddock Fillet with a Leek Crust on a Grain Mustard
Sauce
Roast Foxcote Pheasant with a Red Wine, Bacon, Onion and
Chestnut Sauce

Served with Fresh Local Vegetables and Potatoes



Sticky Toffee and Date Pudding served with lashings of Custard
Dark Chocolate and Clementine tart with Homemade Vanilla ice
cream

The Pudding Club's Famous Christmas Pudding
Served with Brandy sauce
Local Pears Poached in Mulled Wine served with Mascapone and a
Cinnamon Biscuit
A Plate of Fine British Cheeses



Coffee or Tea with Chocolate and Rum Truffles