



Starters

Roast Parsnip Soup
With a Buttered Baguette

Baked Camembert
With Toasted Ciabatta

Prawn Cocktail
Mixed in a Marie Rose Sauce & served with Bread and Butter

Hog Roast & Apple Pate
With Caramelised Onion & Toasted Ciabatta

Smoked Applewood & Pear Chutney Souffle
With a Salad Garnish

Main Course

All Main Courses will be served with Vegetables of the Season

Roast Turkey
With Roast Potatoes, Caramelised Parsnips, Pork & Cranberry Stuffing, Bacon wrapped Sausage, Yorkshire Pudding & Gravy

Honey Roasted Salmon
With Buttered New Potatoes, Green Beans & a Cranberry, Orange & Ginger Sauce

Roasted Duck Breast
With Creamy Mashed Potato, Green Beans & a Sweet Plum Sauce

Red Cabbage, Brie, Onion & Apple Roulade (V)
With Roast Potatoes, Caramelised Parsnips, Yorkshire Pudding & Gravy

British Beef Wellington
With Roast Potatoes, Caramelised Parsnips, Pork & Cranberry Stuffing, Bacon wrapped Sausage, Yorkshire Pudding & Gravy

Desserts

Christmas Pudding
With Brandy Sauce & Cointreau Cream

British Cheeseboard
A Selection of Three British Cheeses With Chutney & Crackers

Banoffee Salted Caramel Crunch Cheese Cake
Hot Apple Crumble
With Homemade Custard

Warm Chocolate Fudge Cake
With Vanilla Ice Cream

2 Courses 3 Courses
£21.95 £25.95

A £20 deposit is required per person on booking, then full payment is to be made no later than 1st December 2018.
A pre order is to be done for your booking, once booked we will provide you with the pre - ordering sheet.
A service charge of 10% will apply to all festive menu bookings.
This will be distributed directly to the Team who contributed to your experience.
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