

Starters

*Honey Roasted Parsnip Soup*

*Served with a drizzle of Curry Oil and Parsnip Crisps*

*or*

*Duck Liver and Orange Pate*

*Served with Spiced Plum Chutney, Petit Winter Salad and Homemade Melba Toast*

*or*

*Thai Crab Fish Cake*

*Served with Mango and Coriander Salsa and a Lime Wedge*

*or*

*Mushroom and Slow Cooked Garlic on Toast*

*Finished off in a Cream and Parsley Sauce and Grilled Asparagus*

*or*

Main Courses

*Slowly Roasted Turkey Crown*

*Served with a traditional Pork, Sage and Onion Stuffing, Pigs in blanket, Roast Gravy and Homemade Cranberry Relish*

*or*

*Beef Bourguignon*

*Braised Beef Steak in Red Wine, accompanied with Baby Onions, and Mushrooms*

*or*

*Grilled Pork Loin Steak*

*Topped with a Stilton and Spinach Gratin*

*or*

*Pan Seared Salmon Supreme*

*Encrusted with a Herb Crust, finished with a Prawn and White Wine Cream*

*or*

*Spinach, Walnut and Ricotta Cannelloni*

*Finished with Tomato Sauce and Béchamel Sauce, gratinated with Parmesan Cheese*

*All Main Courses served with Roast Potatoes, Carrots, Swedes and Brussels Sprouts*

Desserts

*Traditional Christmas Pudding*

*Served with Brandy Sauce*

*or*

*Apple and Cinnamon Crumble*

*Served with Custard*

*or*

*Vanilla Pannacotta*

*Served with Mulled Winter Berries*

*or*

*Selection of Manx Ice Creams*

*At £ 17.95 per person*

*Bordello Christmas Menu 2011*