



The Boot Inn Christmas Party Menu 2011

Starters

Roasted Pumpkin soup with tarragon gnocchi and chive oil
Mixed game bag terrine, grape and mulled wine chutney
Goats cheese fondue with ginger bread and poached pears
Confit of gressingham duck leg with curried parsnips
Deconstructed prawn cocktail

Main Course

Traditional roast turkey with all the trimmings
Oxfordshire breast of chicken with thyme mash and wild mushroom sauce
Braised shallot tartan with stilton and walnut salad
Pressed pork belly with a cider parsley sauce buttered cabbage
Chefs seafood pie
Twice cooked blade of beef, topped with creamed potato, finished with pan juices.

Sweets

Iced christmas terrine with a cinnamon syrup
Apricot and orange pudding with honeycomb ice cream
Dark chocolate and whiskey pudding
Amaretto creme brulee with almond tuile
Cheeseboard £2.50 supplement

Three courses £23.95