

The Boot Inn

Christmas Party Menu 2009



Starter

Butternut squash and coconut soup served with crusty bread

Beetroot cured gravadlax with caperberries and brioche croutons

Mixed game and green peppercorn pate with a fruit chutney and Melba toast

Home salted beef hash, free range poached egg and port jus

Tomato, rocket and goats cheese tart with a red pepper sauce.

Main Course

Roast turkey breast served with stuffing, roast potatoes, Vegetables and cranberry sauce

The famous shank of lamb served on a red currant mash and fresh mint gravy

Confit duck legs, roasted plums, braised red cabbage and paysanne potatoes

Poached salmon fillet, vanilla crushed potatoes and braised fennel

Gratin of jerusalem artichokes, thyme and lemon, served with a rocket, roasted pepper and parmesan salad

Desserts

Christmas pudding with brandy butter and ice cream

Chocolat Crème Brûlée served with cardamon shortbread

The Boot Baked Alaska

Sticky toffee pudding served with toffee sauce and clotted cream

Three Courses £23.95