Strickland Arms 2018

CHRISTMAS MENU:

Starters:

Chicken Liver Pate,

*With a fig chutney, toasted brioche & dressed salad*

Smoked Salmon Roulade

*Cream cheese, chives and prawns, lemon & dill dressing*

Roasted vegetable tartlet,

*Served on rocket with a balsamic glaze*

Soup of a day

*Artisan bread & butter*

Main Course:

Slow Cooked Beef Daube,

*Creamed mash potato, braised red cabbage, greens & red wine gravy*

Traditional Roast Turkey,

*Served with all the trimmings*

Baked Hake,

*White wine & prawn sauce, crushed new potatoes & vegetables*

Wild Mushroom Risotto

*Served with rocket and side of garlic bread*

Festive Burger

*Brie and cranberry, salad, gherkins and Jenga chips*

Desserts:

Traditional Christmas Pudding

*Brandy sauce or vanilla ice cream*

Warm Winter Crumble

*Mixed berry crumble with custard or ice cream*

Sticky Toffee Pudding

*Butterscotch sauce & vanilla ice cream*

Double Chocolate Brownie

*Chocolate sauce & vanilla ice cream*

*2 courses £21.95*

*3 courses £27.00*

*Coffee or tea £2.50 per person*

*Liquor Coffees £4.75*