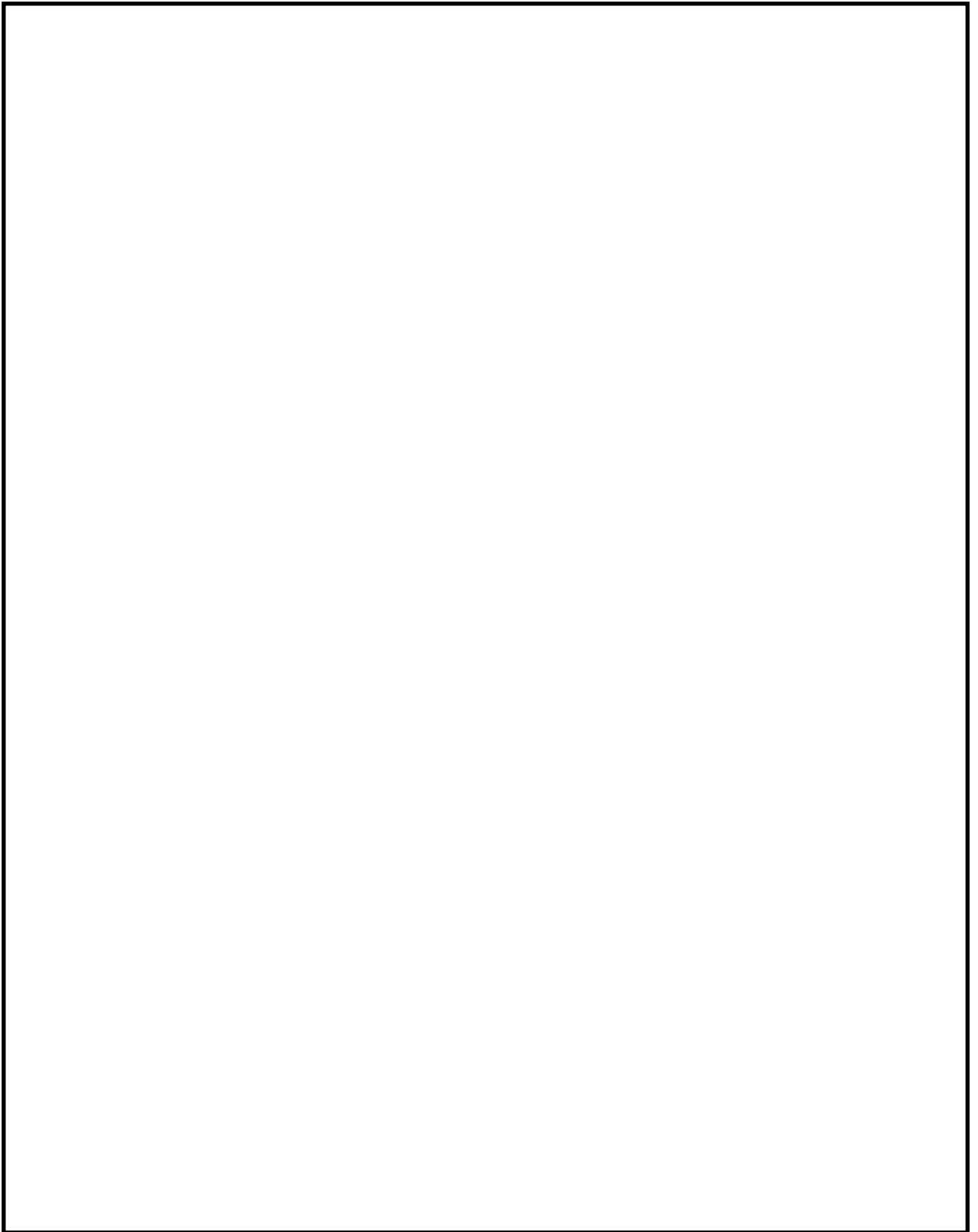


The Chestnut Horse

Christmas Menu

Dietary Information





To Start

Home-Made Creamy Mushroom & Tarragon Soup

With bread

Prawn, Apple, Celery & Walnut Salad

Smoked Salmon Crostini

Served with herb crème fraîche

Chicken Liver Pâté

With onion marmalade & melba toast

Warm Goats Cheese, Sun Dried Tomato & Red Onion Tart

On mixed leaves

Home-Made Creamy Mushroom & Tarragon Soup

With bread

Prawn, Apple, Celery & Walnut Salad

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Chicken Liver Pâté

With onion marmalade & melba toast

Warm Goats Cheese, Sun Dried Tomato & Red Onion Tart

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With bread

Prawn, Apple, Celery & Walnut Salad



Smoked Salmon Crostini

Served with herb crème fraîche

Chicken Liver Pâté

With onion marmalade & melba toast

**Warm Goats Cheese, Sun Dried Tomato & Red
Onion Tart**

On mixed leaves



To Follow

Roast Turkey

With all the traditional trimmings

Lamb Casserole

With creamed mash potato, seasonal vegetables & redcurrant jus

Pan Fried Barramundi Fillet

With crushed new potatoes, green beans & butter sauce

Free-Range Chicken Breast

Served on a bed of creamed leeks & noisette potatoes

Baked Butternut Squash

With lime, chilli & coriander & served with quinoa, capers & salsa dressing

Slow Roasted Pork Belly

With grain mustard mash, apple purée & kale

Roast Turkey

With all the traditional trimmings

Lamb Casserole

With creamed mash potato, seasonal vegetables & redcurrant jus

Pan Fried Barramundi Fillet

With crushed new potatoes, green beans & butter sauce

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Slow Roasted Pork Belly

With grain mustard mash, apple purée & kale



puddings

Traditional Christmas Pudding

With brandy sauce

Warm Coconut & Almond Tart

Served with coconut ice cream

Baked Cinnamon Apple

Stuffed with sultanas & walnuts bound with honey

Caramel, Butter & Peanut Terrine

With honeycomb

Ice Cream & Raspberry Coulis

Cappuccino Mousse

Served in a brandy snap basket

Traditional Christmas Pudding

With brandy sauce

Warm Coconut & Almond Tart

Served with coconut ice cream

Baked Cinnamon Apple

Stuffed with sultanas & walnuts bound with honey

Caramel, Butter & Peanut Terrine

With honeycomb

Ice Cream & Raspberry Coulis

Cappuccino Mousse

Served in a brandy snap basket



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