

## Christmas Party Night Menu 2010

### Starters

Cream of Vegetable Soup, Thyme Scented Croutons, Crème Fraiche

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Salmon Rillettes, Lemon Dressing, Salad

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Goat's Cheese and Olive Mousse, Rocket, Balsamic Reduction

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Chicken Liver Parfait, Plum and Apple Chutney, Melba Toast

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### Mains

Pot Roasted West Country Turkey Breast, Thyme Scented Sprouts,  
Sage Stuffing, Pig in Blanket, Roast Potatoes, Traditional Gravy

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Seared Bream, White Wine and Tarragon Sauce, Olive Oil Crushed  
Potato, Warm Fennel Salad

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Braised West Country Lamb, Rosemary Scented Mashed Potato, Roast Carrots and  
Parsnip

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Classic Homemade Chestnut and Cranberry Roast, Thyme Scented Sprouts,  
Vegetable Gravy

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### Dessert

Traditional Christmas Pudding, Brandy Sauce

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Warm Chocolate Tart, Mascapone

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Sticky Toffee Pudding, Custard

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Classic Vanilla Bean Crème Brulee, Shortbread Finger

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**Monday - Wednesday £25.00pp**

**Thursday - Saturday £30.00pp**

**China Fleet Country Club**

**01752 854664**

