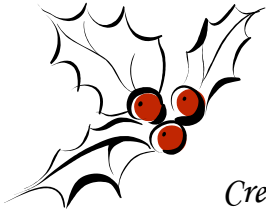


THE
SHOULDER OF MUTTON
PLAYHATCH

CHRISTMAS EXPERIENCE



Warm Organic Baguette



Norwegian style Smoked Salmon soup.

Creamy Mussel and Mushroom ragout served with Garlic bread.

Warm Asparagus and sautéed Potato salad, with melted Goats Cheese.

Mutton and Red Capsicum Cannelloni with Watercress sauce and Parmesan shavings.

Mini Caesar Salad with Smoked Chicken breast and Smoked Almonds, Anchovies and Capers.

Slow-roast Shoulder of Pork cooked in a Barbeque and Apple sauce.

Free range breast of Turkey served with all the traditional trimmings.

Grilled Swordfish steak served with a creamy White Wine, Prawn and Chive velouté.

Duck Breast pan-fried with a Cranberry and Orange sauce, garnished with roast Chestnuts.

Vegetarian Tarteflette– Potato and Baby Vegetables dressed in a Smoked Cheese sauce. Finished with Brie gratin.

All the above dishes are served with potatoes and seasonal vegetables



Spiced Ginger Crème Brûlée

Chocolate Mud Pudding with crunchy Coffee ice-cream.

An individual serving of Christmas Pudding with warm Brandy sauce.

Red Pavlova filled with fresh Chantilly Cream and sweetened sour Cherries.

Orange, Cranberry and Almond Mincemeat Parcel, served with Cointreau custard.

Welsh Perl Las Blue and Cranberry Wensleydale cheeses served with Biscuits and Port.

Freshly ground Coffee or Tea with Chocolate Mints



As a 3 course set menu, or 2 courses plus a large glass of house wine, £25 per person

A discretionary 10% service charge will be added to the bill