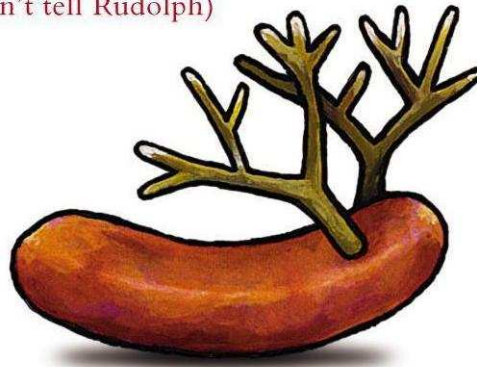




(don't tell Rudolph)



Christmas Party Menu 2011

Starters

Roast parsnip soup dressed with curry scented oil, fresh bread
Potted Gloucester Old Spot pork, spiced pear chutney, walnut toast
Home cured Loch Duart salmon, whisky and dill dressing, granary bread
Twice baked Capricorn goats cheese and thyme soufflé, rocket pesto
and aged balsamic

Main Courses

Traditional roast Somerset turkey, caramelised red onion and sage stuffing, Old Spot
pigs in blankets, roast potatoes, roast gravy
Reindeer and cranberry sausages, colcannon mash, port and cranberry jus,
parsnip crisps
Pan fried fillet of Cornish sea bass, Cornish crab potato cake, buttered spinach,
vermouth and chive sauce
English wild mushroom, Jerusalem artichoke and chestnut pie, truffle and parsley mash,
Rioja sauce

All served with a selection of seasonal vegetables

Puddings

Homemade Christmas pudding with brandy sauce
Red cherry and vanilla cheesecake, Chew Valley double cream
Chocolate and praline mousse, hazelnut liquor cream, hazelnut crisp
Godminster Organic Cheddar and Cropwell Bishop Stilton cheeses,
grape chutney and biscuits

Two course lunch £18.50 per person

Three course lunch £23.50 per person

Three course dinner £28.50 per person

All Christmas parties are inclusive of Christmas crackers and mince pies.

*We do not make a service charge. All gratuities, however given go directly to staff. For parties of ten or more an **optional** 10% gratuity will be added to your bill.*

**For bookings, please call 01179731192 or email
info@cliftonsausage.co.uk**