

The Alma, Painter's Forstal – Xmas Menu



1st – 23rd December 2018

First Course

Butternut Squash and Sweet Potato Soup (V, GF, DF)

Served with Crusty Bread

Or

Baked Creamy Garlic Mushrooms (V, GFA)

Topped with Breadcrumbs and Melted Cheese and Served with Crusty Bread

Or

Prawn Cocktail (GFA)

Served with Brown Bread

Or

Chicken Liver Pate

Served with Side Salad, Chutney and Toast

Or

Breaded Chicken Strips (DF)

Served with Side Salad and Chill Dip

Main Course

Roast Turkey with all the trimmings (GFA)

Pigs in Blankets, Roast Potatoes, Roast Parsnips, Carrots, Brussel Sprouts and Red Cabbage

Or

Roast Beef with Yorkshire Pudding (GFA)

Roast Potatoes, Roast Parsnips, Carrots, Brussel Sprouts and Red Cabbage

Or

Steak and Kidney Pudding or Steak and Onion Pudding

With Mash Potatoes and Fresh Vegetables

Or

Brie Parcel with Onion and Apple Chutney Wrapped in Filo Pastry (V)

Served with Winter Slaw and Chips or Roast Potatoes

Or

Cod with Tomato and White Wine (GF, DF)

Served with Green Veg, and Crushed New Potatoes

Or

Christmas Spiced Pork and Chestnut Wellington

Served with Roast Potatoes, Roast Parsnips, Red Cabbage and Fresh Vegetables

Desserts

Mum's Homemade Christmas Pud with Brandy Butter

Served with Vanilla Sauce, Cream or Ice Cream

Or

Chocolate Mousse (GF)

Or

Lemon Tart

Served with Cream or Ice Cream

Or

Variety of Ice Cream/Sorbet (GF, DF)

Or

Cheese and Biscuits

Or

Irish Cream Cheesecake

Coffee and Mints

3 Courses - £25.50 per head 2 Courses - £21.50 per head

(If you would like Cheese and Biscuits as your dessert choice, please add £1.50 per head to the prices above)

