



Shepherd and Dog CHRISTMAS MENU 2018

One course 14-95 - Two course meal 23-95 - Three course meal 29.95

Starters:

Cream of wild mushroom soup

Orange and duck liver pate with warm bread

Pan fried duck salad, served with orange dressing

Stilton and peppercorn mushroom bruschetta with water cress

Smoked salmon and prawn cocktail with brown bread

Mains:

Traditional roast turkey, pigs in blankets served with all the trimmings

Roasted black treacle gammon served with new potatoes and parsley sauce

Sun dried tomato and spinach linguine served with parmesan cheese (V)

Pan-fried wild sea bass served in lemon butter and prawn sauce

Wild venison pie with braised red cabbage

Desserts:

Traditional Christmas pudding with brandy sauce

Glazed lemon tart with fresh cream

Dark chocolate brownie with fresh cream

Chocolate honeycomb cheesecake with fresh cream

Mince pies with cream or brandy sauce

Cheeseboard – extra 4.95

Food may have been prepared where nuts are present