



# THE MANGER CHRISTMAS MENU 2010



## STARTERS

### SPICY PARSNIP SOUP

Served with a warm bread roll

### PRAWN & SMOKED SALMON COCKTAIL

Topped with our own marie rose sauce & brown bread & butter

### MOZZARELLA & TOMATO SALAD

Served with rocket leaves, black pepper & a basil infused olive oil.

### DUCK & APRICOT TERRINE

Served with a chilli jam & warm toast

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## MAIN COURSES

### ROAST NORFOLK TURKEY

Served with chipolata bacon roll, sage & onion stuffing, roast & mashed potatoes & fresh vegetables.

### LAMB RUMP

A prime lamb rump steak oven roasted serve with fresh vegetable & a mashed potato with a hint of chilli, then finished with a mint & rosemary jus.

### ROASTED SALMON

A Salmon supreme oven roasted, then finished with a prawn, dill & lemon sauce. Served with fresh vegetables & potato croquettes flavoured with cracked black pepper & chives.

### LUXURY NUT LOAF

A classic nut loaf crammed full of cashew nuts, almonds, peanuts, walnuts, Cheddar cheese, vegetables & herbs. Served with roast & mashed potatoes, fresh vegetables & finished with a vegetable gravy.

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## DESSERTS

### CHRISTMAS PUDDING

Served with a warm brandy sauce

### FRUITS of the FOREST PAVLOVA

A meringue base topped with fruits of the forest compote, then smothered in whipped cream & topped with meringue & decorated with a raspberry coulis.

### ROCKY ROAD CHEESECAKE

A chocolate biscuit base with a layer of vanilla cheesecake with milk chocolate chunks. Topped with chocolate ganache & decorated with brownie pieces, chocolate balls & curls. All drizzled with a chocolate sauce.

### CHEESE & BISCUITS (£1.00 surcharge)

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### COFFEE & MINCE PIE

£17.95 per person