

# Christmas Party 2019

## Coach and Horses in Melton

Date: Wednesday 11th December

Time: 20:00

Deposit: £5

2 course £19.00

3 Course £23.00

If you would like to attend please contact me ( Roy Gooding) with your menu choice and deposit.

Email: [r.gooding908@btinternet.com](mailto:r.gooding908@btinternet.com)



### Starters

#### Leek & Roasted Potato Soup

G/F, D/F

Served with fresh bread

#### Smoked Fish Platter

G/F, D/F

Pinney's of Orford mackerel & oak roasted salmon with lemon mayonnaise & baby leaf

#### Slow Roasted Sticky Pork Belly

G/F, D/F

Crunchy Asian slaw salad

#### 3-Cheese Baked Portobello Mushroom

G/F

Herb crumb & baby leaf

#### Filo Wrapped Tiger Prawns

Tiger prawns wrapped in filo pastry with a sweet chilli dip

### Main Course

#### Traditional Roast Suffolk Turkey

G/F, D/F

Roasted Suffolk turkey breast served with rich sage & onion stuffing, Procter's Cumberland chipolata wrapped in smoked bacon, golden roasted potatoes, fresh vegetables & rich gravy

#### Leek & Winter Vegetable Wellington

D/F

Served with white wine chive cream sauce & vegetable medley

#### Slow Roasted Shoulder of Lamb

G/F, D/F

Served with fondant potatoes, minted redcurrant gravy & vegetable medley

#### Smoked Haddock & Prawn Gratin

cooked in herb cream sauce with herb & mozzarella crumb & served with a vegetable medley

#### Roasted Sirloin Steak

(£5 supplement)

G/F, D/F

Served with garlic buttered mushrooms, coleslaw, onion rings & chips

### Desserts

#### Traditional Christmas pudding

Served with brandy sauce

#### Chocolate Truffle Tart G/F

Served with salted caramel ice cream

#### Selection of Fine Cheese & Biscuits

G/F

with a selection of crackers & apple

#### Mulled Berry Trifle

Chocolate shavings

#### Mince Pies to Finish G/F

G/F Gluten-free

D/F Dairy-free