



Name _____

[illegible]

3 Course Meal £34.95 (per person)

DEPOSIT PAID
(£5 per head)

Tel: 07840 803173 | E: Enquires@princeofwalesamphill.uk





STARTERS

Prawn Cocktail

Greenland prawns topped with a Marie Rose sauce served with tomato, cucumber, red onion, little gem lettuce, lemon wedge and wholemeal bread and butter. (GFA)

Roasted Red Pepper and Tomato Soup

finished with a chive infused oil. (V VE GFA)

Chicken Liver Pate

with a cranberry and port chutney, granary toast and butter.

Smoked Salmon and Cream Cheese Parcels

on a bed of rocket leaves topped with a dill oil.

Butternut Squash and Chestnut Tarte Tatin (V)

DESSERTS

Raspberry and Gin Cheesecake

with forest fruits and a raspberry sauce. (VE GF)

Christmas Pudding

with brandy sauce.

Sticky Toffee Pudding

Served with custard.

MAINS

Turkey Roulade

Turkey escalope wrapped in back bacon stuffed with a sage, onion and sausage meat stuffing served with seasonal vegetables, roast potatoes, honey roasted parsnips and gravy.

Beef Bourguignon

Slow cooked beef in a rich red wine, mushroom, and onion sauce with garlic mashed potato, served with seasonal vegetables and honey roasted parsnips. (GF)

Smoked Haddock and Spring Onion Fishcake

set on a spring green vegetable risotto, finished with a watercress salad and parmesan crisp.

Wild Mushroom Stroganoff

Sautéed wild mushrooms in a creamy cepe sauce with boiled rice and truffle oil. (V)

Spiced Orange Posset

Chocolate Almond and Pistachio Torte

with chocolate sauce. (VE GF)

Ice Cream

Vanilla, chocolate or mixed.

Christmas Dinner Dates

Running from 26th November – 26th December

Excluding Christmas Day | Boxing day we are serving our Christmas menu only

Price Per Person

2 Course Meal - £28.95

3 Course Meal- £34.95



THE PRINCE OF WALES
AMPTHILL