

THE PELICAN CHRISTMAS PARTY MENU

3 COURSES £34.95 2 COURSES £27.95

STARTERS

KING PRAWN AND SMOKED SALMON COCKTAIL SERVED WITH MARIE ROSE SAUCE AND WHOLEMEAL BLOOMER BREAD & BUTTER

ROASTED MUSHROOM PATE SERVED WITH TOASTED WHOLEMEAL BLOOMER BREAD & BUTTER

HOMEMADE BUTTERNUT SQUASH SOUP TOPPED WITH ROASTED PAPRIKA SPICED SQUASH SEEDS & SERVED WITH WARM CIABATTA BREAD

PAN FRIED KING PRAWNS & CHORIZO SERVED SIZZLING IN GARLIC BUTTER WITH WARM CIABATTA BREAD

BAKED HAM HOCK POT - SHREDDED HAM HOCK, POTATOES & CREAM TOPPED WITH MATURE CHEDDAR CHEESE SERVED WITH WARM CIABATTA BREAD

MAINS

HAND CARVED ROASTED TURKEY WITH SAUSAGE MEAT SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & HOMEMADE GRAVY

28 DRY AGED BEEF WITH SAUSAGE MEAT SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & HOMEMADE GRAVY

SLOW COOKED CRISPY PORK BELLY WITH A RED WINE & CHERRY SAUCE SERVED WITH SAUSAGE MEAT SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROASTED POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & HOMEMADE GRAVY

PAN FRIED SALMON FILLET WITH TARTARE CREAM ON A BED OF WILTED GARLIC SPINACH SERVED WITH NEW POTATOES & SEASONAL VEGETABLES

HOMEMADE NUT ROAST WITH ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL VEGETABLES, YORKSHIRE PUDDING & VEGETARIAN GRAVY

PUDDINGS

CHRISTMAS PUDDING WITH BRANDY SAUCE

HOMEMADE BREAD & BUTTER PUDDING WITH FRESH CREAM OR VANILLA POD CUSTARD

RICH CHOCOLATE TORTE TOPPED WITH FRESH RASPBERRIES, HONEYCOMB DUSTING & SERVED WITH FRESH POURING CREAM

MERINGUE NEST FILLED WITH A SELECTION OF SUMMER FRUITS, FRESH WHIPPED CREAM & VANILLA POD ICE CREAM

SELECTION OF FESTIVE CHEESE WITH ROSEMARY & SEA SALT SOURDOUGH CRACKERS, CELERY & CARAMELISED ONION CHUTNEY

PROOF