



The Rose and Crown Ivinghoe - Christmas 2011 Menu

(£25.50 three courses or £21.50 for two)

FOR STARTERS

- ~ Cream of Potato and spinach soup with crusty bread
- ~ Traditional Prawn Cocktail with crayfish tails, Marie rose sauce, brown bread and butter
 - ~ Pork, Pheasant and pistachio terrine with apple chutney and oat biscuits
 - ~ Grilled goats cheese crotin with beetroot, pine nut salad and balsamic glaze

FOLLOWED BY: MAIN COURSE

- ~ Traditional Roast Turkey, with chestnut stuffing and traditional trimmings
- ~ Oven baked salmon, with herb new potatoes, courgette ribbons and sage sauce
 - ~ Beef bourguignon, creamy potato mash, truffle oil
 - ~ Wild Mushroom and Rocket Risotto with Parmesan crisp

(All with Seasonal vegetables)

FOLLOWED BY: DESSERT

- ~ Christmas Pudding with brandy sauce
- ~ Chocolate torte with orange sorbet
- ~ Sticky toffee pudding with toffee sauce
- ~ Cheese and biscuits (£2.00 supplement)

Finished off with coffee and mince pies

Booking Conditions: A non-refundable deposit of £5 per person will be required on confirmation of booking.

The booking will not be considered firm until this confirmation is received.

24 hour notice will be required for any cancellation. Otherwise, the full menu price will be charged for the whole party's booking. Menu choices to be advised by phone or email 1 week prior to booking date.