

Christmas dining and parties 2010

Starters

Sweet potato and chilli soup

with sourdough and Parmesan croutons ♡

Smoked Scottish salmon and crab parcels

with chive and lemon crème fraiche

Confit of duck roulade

on a red pepper and baby leaf salad with a sweet plum dressing

Beetroot carpaccio

with crispy prosciutto and walnut oil vinaigrette

Main courses

Escalope of turkey stuffed with sage butter

wrapped in Suffolk bacon with roast onion mash, braised red cabbage and Port wine gravy

Poached organic salmon

with a warm new potato, cherry tomato and basil salad

Wild mushroom stroganoff

mixed mushrooms in a cream, mustard, paprika and brandy sauce, served with rice ♡

Charcoal grilled 220g Rib eye steak

with a caramelised red wine and thyme sauce served with green beans and new potatoes

Puddings

Traditional Christmas pudding

with brandy sauce

Mature Stilton cheese

with a spiced raisin chutney

Poached pears

in an orange sauce with mascarpone cheese

Freshly ground coffee and Christmas cracker

Two courses £25.95 or three courses £29.95

DAVY'S
Est. 1870

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Prices include VAT, service charge not included. Prices and content may vary please check with the Winebar when booking. As our kitchen handles products that may contain nuts we cannot guarantee that any of our dishes are free from nuts or nut trace elements