


# Christmas dining and parties 2010

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## Starters


**Spiced butternut squash soup**

with crème fraiche and root vegetable crisps 

**Smoked Scottish salmon**

with free range egg, chive and caper dressing

**Roasted red pepper and cream cheese ravioli**

with pesto dressing 

**Potted duck**

fig and balsamic chutney

## Main courses

**Creamy wild mushroom, chestnut and Stilton linguine**

With truffle oil 

**Poached organic Irish salmon**

puy lentils, wilted spinach and sun blush tomato butter

**Turkey escalope**

chestnut and sage stuffing, spiced red cabbage, traditional mash  
with a Port and redcurrant gravy

**8 oz Sirloin steak, aged for 21 days**

specially selected by Davy's from Donald Russell our award winning butcher.  
with hot buttered new potatoes, green beans and béarnaise sauce.

## Puddings

**Rich chocolate tart**

with Devonshire clotted cream.

**Cropwell Bishop Stilton**

with green tomato chutney and biscuits.

**Pear and winter spice crème brûlée**

**Christmas pudding**

and brandy butter.

**Freshly ground coffee and Christmas cracker**

Two courses £24.95 or three courses £28.95

**DAVY'S**  
Est. 1870

To find your favourite Davy's Winebar  
or for further information,  
please telephone or visit our website

**020 7407 9670 | [www.davy.co.uk](http://www.davy.co.uk)**

Priced 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