


Christmas dining and Parties 2010

Starters

Thai butternut squash soup
with coriander crème fraiche 

Smoked salmon roulade
with a shallot dressing and melba toast

Stilton, red onion and apple tartlet
with fresh dresses leaves 

Confit of duck spring rolls
with a sweet and sour sauce

Main courses

Grilled Rump steak
with roast tomatoes, hand cut chips and béarnaise sauce

Poached fillet of salmon
served with pickled cucumber, pea shoot salad and parmentier potatoes

Roast cornfed chicken breast
with dauphinoise potatoes, braised cabbage and a tarragon jus

Sautéed wild mushrooms
in a light garlic cream sauce on grilled focaccia with a rocket salad 

Puddings

English pears
poached in red wine served with vanilla bean ice cream

Mincemeat and apricot tart
with crème fraiche

Chocolate tart

Stilton and homemade chutney

Freshly ground coffee, Christmas cracker and petit fours

Two courses £30.00 or three courses £35.00

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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