

# *The Stumble Inn*

## *Christmas Function Menu 2018 - £19.95*

### *Cream of Roasted Vine Tomato Soup*

Homemade tomato soup garnished with crispy croutons

### *Trio of Melon with Parma Ham*

Cantaloupe, gallia & honeydew melon balls served with parma ham shavings (vegetarian option available)

### *Duck & Orange Pâté*

Luxuriously smooth pâté made with duck livers, served with hot buttered toast

### *Japanese Breaded Butterfly King Prawns*

Whole North Atlantic king prawns bread crumbed & deep fried served with a sweet chilli dipping sauce

### *Sautéed Garlic Mushrooms*

Chestnut, cup & field mushrooms sautéed with garlic & herbs sat on toasted sourdough bread



### *Traditional Roast Turkey*

Succulent roasted local turkey crown accompanied with sausage and bacon rolls, stuffing balls, cranberry sauce & a rich turkey gravy

### *Roast Topside of Beef*

Roasted prime topside of Welsh beef accompanied with Yorkshire pudding, red wine jus & creamed horseradish sauce

### *Poached Salmon Fillet Steak*

A succulent salmon darne served with a creamy dill sauce

### *Roasted Stuffed Pheasant*

Boneless local pheasant stuffed with cranberries & red wine served with a rich pheasant gravy

### *Root Vegetable, Apricot & Goat's Cheese Nut Roast*

Packed with flavour, made with pan-fried vegetables with apricots, peanuts, almonds & walnuts, topped with creamy goat's cheese

### *Roasted Beetroot, Butternut Squash & Pumpkin Seed Tart*

Short crust pastry topped with caramelised onion savoury white sauce, with roasted beetroot, butternut squash & toasted pumpkin seeds.

All the above are served with roast & new potatoes, baton carrots, pan-fried cabbage & leeks and brussels sprouts



### *Traditional Christmas Pudding*

Victorian recipe Christmas pudding full of vine fruits soaked in cider, sherry, rum & brandy with distinct pieces of fruit and peel

### *Homemade Sherry Trifle*

Individual portion of sherry soaked sponge with layers of fruit & custard flavoured mousse topped with double cream

### *Popping Bucks Fizz Cheesecake*

Biscuit base topped with a popping prosecco cheesecake, lavished with pockets of orange coulis.

Hand finished with a zingy orange zest glaze & gold sugar, served with a scoop of strawberry & clotted cream ice-cream

### *Triple Chocolate Calypso Mousse*

An individual dark Belgian chocolate truffle, with a soft centre of white chocolate, coffee, tia maria & whiskey

### *Trio of Luxury Ice-Cream*

Strawberries & cream, Madagascan vanilla and Italian chocolate ice-cream

### *Cheese & Biscuits*

A selection of cheeses served with savoury biscuits



### *Tea or Coffee & Homemade Mince Pies*

