

Cannon Hall Farm



Christmas Menu 2011

28th November - 24th December

Starters

- Cream of parsnip soup with parsnip crisps and homemade bread (v)
- Yorkshire pudding with onion gravy
- Warm salad of bacon and black pudding
- Chicken liver and brandy pate with toasted brioche
- Roast chestnut and mushroom bourguignon served in a vol-au-vent (v)

Main Courses

Three bird roast

Duck, turkey & guinea fowl layered with award winning sausage meat stuffing, served with Yorkshire pudding, seasonal vegetables, homemade chipolata wrapped in bacon, goose fat roast potatoes and gravy

Roast chestnut and mushroom bourguignon (v)

served in a bouche with seasonal vegetables

Traditional roast turkey or beef

with Yorkshire pudding, seasonal vegetables, homemade chipolata sausage wrapped in bacon, goose fat roast potatoes and gravy

Roast Cannon Hall pheasant

served with seasonal vegetables and game crisps (may contain lead shot)

Haddock and prawn mornay

served with dutchess potatoes and seasonal vegetables

Steak, mushroom and Guinness pie

with seasonal vegetables, mashed or goose fat roast potatoes and gravy

Desserts

Christmas pudding with rum sauce

Maid of honour pudding with Christmas ice cream

Lattice mince tart with a choice of brandy butter or clotted cream

Chocolate fudge cake with a choice of cream or ice cream

Selection of Brymor dairy ice cream

Complimentary glass of wine and tea or coffee with each main course

Main course £10.95 2 courses £13.95 3 courses £15.95

Three sittings 11.45am, 2.15pm and 4.15pm *

* weekends only but not Christmas eve

£5 deposit required at time of booking

To book tel: 01226 790427 Email: info@cannonhallfarm.co.uk