

# JOHN HARVEY TAVERN

## CHRISTMAS MENU 2007

### STARTERS

Homemade chicken liver, brandy and mushroom pate and toast served with  
redcurrant chutney  
Cream of watercress soup garnished with toasted almonds  
Fan of avocado with feta, crispy Parma ham and a mustard drizzle  
Crispy duck salad with a port and honey dressing  
Smoked salmon wrapped asparagus tips with chive mayonnaise

### MAIN COURSES

Traditional roast turkey with all the trimmings  
Pheasant and pear sausages with chestnut mash and plum gravy  
Pork steak with apple, cider and thyme  
Poached fillet of trout with rosemary and lemon butter  
Leg of lamb steak with a rich red wine and baby onion sauce  
Homemade broccoli, Stilton and walnut parcel with a tomato and basil sauce

All served with a selection of potatoes & seasonal vegetables

### DESSERTS

Christmas pudding and brandy butter  
White chocolate and orange cheesecake  
Peach and raspberry brulee  
Upside-down apricot and ginger sponge with custard  
Mixed cheese and biscuits with toasted hazelnuts, honey and grapes

Coffee & mints

£20.95

A £5 p/h deposit is required for all bookings

An optional 10% service charge will be added

