

The Prince of Wales Christmas Fayre Dinner Menu

Spiced Parsnip Soup

Smoked Mackerel Fillet with Horseradish Crème Fraiche and Potato Scone

Chicken Liver and Brandy Pate with Quince and Mulled Apple Jelly

Goats Cheese Panacotta with Red Wine Grapes
Candid Walnuts and Balsamic Reduction

Slow Roasted Pork Belly with Butternut Squash Puree and Pickled Red Cabbage

Traditional Roast Turkey with Sage and Chestnut Stuffing, Pigs in Blankets

Grilled Salmon and Red Mullet Fillets with Squid, Prawns and Salsa Verde

Beef Bourguignon with Smoked Bacon and Shallot Suet Roulade

Breaded Pork Escalope Filled with Ham and Port Salut
With a Whole Grain Mustard and Cider Cream Sauce

Roast Rack of Lamb with Venison and Cranberry Stuffing
Finished with a Port and Rosemary Reduction

Half Roast Butternut Squash Stuffed with Sun Dried Tomato, Toasted Almonds,
Roasted Garlic and Vine Tomato Compote

Traditional Christmas Pudding with Brandy Sauce

Mince Meat Bakewell Tart with Cointreau Custard

Cranberry and White Chocolate Crème Brulee

Vanilla Cheese Cake with Winter Berry Compote

English Cheese Platter with Biscuits

Coffee and Mince Pies

3 Course Menu £28.00

To Reserve Your Table Please Call The Prince of Wales on 01525 840504
Or Email – Ricksbar1@aol.com