

THE HEATHER GLEN

Festive Menu ~ Four Course only £28

Chilled Melon

with a raspberry coulis and lemon sorbet

Choice of Tomato or Broccoli & Stilton soup

served with a warm roll

Crispy Breaded Brie

with Madeira, orange and redcurrant sauce

Sautéed Mushrooms

in a cracked black pepper, garlic & herb cream sauce

Smoked Salmon Spinach and Gruyere Pasty

Served on a butter sauce

Oriental King Prawns

with chilli and coriander, cooked in coconut milk

A Trio of Pates

Served with a hot crusty roll, and spicy chutney

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### Haddock with white wine sauce

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Traditional Roast Turkey

Served with Cumberland chipolatas, sage stuffing and cranberry sauce

Sautee Pork Fillet

cooked in ginger and spring onion sauce

Pan Fried Picanha Steak (cut from Rump)

Topped with haggis and Cumberland mustard sauce
(please state 'rare, medium or well done')

Oven Baked Fresh Cod

with parma ham, cream and mozzarella

Sautee Pork Fillet

in white wine, stilton and leek cream sauce

Oven baked Fresh Salmon Fillet

Topped with peppers and asparagus

Roasted Vegetable & Gruyere Cheese Stack

Drizzled with pesto

all dishes are served with vegetables of the season

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### Christmas Pudding

Served with traditional Cumberland rum sauce

### Baileys Cheesecake

with fresh raspberry sauce

### Chocolate and orange roulade

### Fresh fruit meringue

Served with ice-cream and cream

### Red berry fruit brule

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Followed by freshly ground coffee or tea