



Souter's Inn Festive Dinner Menu

Chilled Melon & Fruits with Cranberry Syrup and Costley's Grapefruit Sorbet v
Salad of Poached Pear, Candied Walnuts, Blue Cheese and French Vinaigrette v
Souter's Prawn and Home Smoked Salmon Cocktail with Baby Gem and Marie Rose Sauce
Smooth Chicken Liver Parfait with Spiced Plum Chutney and Oatcakes
Soup of the Day served with Freshly Baked Crusty Bread

*Roast Turkey with Sage and Onion Stuffing, Chipolatas, Roast Potatoes, Brussel Sprouts,
Fresh Cranberry Sauce and Light Turkey Jus*
*Peppered Breast of Chicken with Chorizo Sausage and Bean Cassoulet, Tomatoes,
Bacon and Garlic Potatoes*
*Butternut Squash Risotto with Spinach, Chestnuts and Parmesan Shavings
served with Thyme and Honey Vegetables v*
*Cajun Fillet of Salmon Salad with Curried Coleslaw, Cashew Nuts and
a Ginger & Lemongrass Dressing*
Individual Beef Steak, Sausage & Onion Pie served with Creamed Potatoes & Glazed Carrots
*Grilled Marinated Lamb Chops with Rosemary and Garlic served with
Buttered Honey Root Vegetables and Lamb Jus*

Christmas Pudding with Brandy Sauce and Costley's Double Cream Ice Cream v
Strawberry and Vanilla Cheesecake with White Chocolate & Coconut Ice Cream
Lemon Meringue Pie with Raspberry Ripple Ice Cream v
Fresh Fruit Salad with Costley's Honeycomb Ice Cream v
Hot Chocolate and Marshmallow Brownie with Peanut Butter Ice Cream v

2 courses £18.95

3 courses £22.95

Add a cup of Tea or Freshly Brewed Coffee and a Mince Pie £2.25