

# Glen Helen Inn Christmas Day Menu 2009



Mulled wine served on arrival

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## Starters

Homemade Winter Vegetable Soup

Served with herbed Croutons and a warm Bread roll

Homemade Fish Terrine

Served with Spanish Olive Bread

Homemade Game Pate

Served with Toasted Brioche and a winter jus

Grilled Goats Cheese

Served on a bed of oven baked sweet tomatoes in a honey olive oil

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Citrus Sorbet

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## Main Courses

Cranberry Roasted Norfolk Turkey

Served with all the trimmings

Herb Roasted Sirloin Of Beef

Served with Homemade Yorkshire pudding

Honey and crack black pepper roasted Loin of Pork

Served with a warm apple sauce and all the trimmings

Char grilled Swordfish

Served on a bed of Tempura Vegetables and a sweet tomato and chilli sauce

Grilled Sea bass

Accompanied with a saffron infused rice and a sweet Cherry Tomato and Rocket Salad

Homemade Nut Roast

Served with a wild mushroom sauce and Provencal Tomato

Ratatouille Arrbiata Stuffed Peppers

Served with grill garlic vine tomatoes and a Garam masala Cous Cous

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## Desserts

Traditional Christmas Pudding & Brandy Sauce

Served with a rich Brandy sauce

Homemade Winter Fruit Cheesecake

Served with a fruit coulis

Apple, Blackberry and Cinnamon Crumble

Served hot with creamy custard

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Cheese and biscuits

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Coffee and tea with mints

£54.95 per person.....£19.95 per child under 12



