



*Christmas at The Old Silent*

**STARTERS**

**WINTER VEGETABLE SOUP**

*A thick warming root vegetable soup served with crusty bread roll*

**DUCK & PORT PATE**

*Duck & Port pate served with toasted bloomer*

**CAMEMBERT**

*An individual Camembert round backed and served with a Christmas chutney and crusty roll*

**SEAFOOD COCKTAIL**

*Prawns, salmon and crab covered in a seafood sauce and served with a toasted bloomer*

**MAINS**

**TRADITIONAL TURKEY ROAST**

*Turkey roast, stuffing, pigs in blankets. seasonal veg and lashings of gravy.*

**COD WRAPPED IN BACON**

*Cod fillet wrapped in bacon and served on a bed of leek and peas*

**BLADE OF BEEF**

*Slow roasted blade of beef served with Yorkshire pudding, herb mash potatoes and seasonal vegetables.*

**FESTIVE NUT ROAST**

*Parsnip and cranberry nut roast served with creamy mash and winter vegetables*

**DESSERTS**

**CHEESECAKE**

*Homemade madarin cheesecake served with cream or ice cream*

**CHRISTMAS EATON MESS**

*Crumbed Christmas pudding, meringue pieces, raspberries, cream and ice cream*

**CHOCOLATE ORANGE BREAD & BUTTER PUDDING**

*Homemade melted chocolate orange bread and butter pudding with and served with custard.*

**TRADITIONAL CHRISTMAS PUDDING**

*Christmas pudding with juicy sultanas, raisins, cider and rum.  
Served with Brandy sauce or custard.*

*Starting the 1st of December*

*2 courses £19.95 or 3 courses £23.95*

