

The Turks Head

CHRISTMAS 2018

Traditional roasted spiced parsnip and apple soup with
crusty bread

Locally Smoked salmon filled with a citrus and dill
cream cheese on a bed of pickled fennel scented with
orange and cinnamon

Ham hock terrine with a cranberry and sweet red
onion jam served with slices of toasted hoagie

Baked camembert with a beetroot and apple chutney
and crostini's

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Traditional roast turkey with all the trimmings and
seasonal vegetables

Whole baked plaice with a shrimp and caper butter
cream sauce served with thyme roasted new potatoes
and a micro herb salad

Slow cooked pork belly with a rich old Rosie,
mushroom and mustard sauce served with red
cabbage slowly braised in red wine and dauphinoise
potatoes

Parsnip and cranberry, chestnut roast served with
seasonal vegetables and a sweet red onion jui

Traditional Christmas pudding with clotted cream

Turks own Sherry trifle

Citrus tart served with clotted cream and a sweet
cranberry compote

Rich Chocolate fudge cake served warm with
clotted cream or vanilla ice-cream

The usual crackers and party bits all included in the
price

2 course--£17.95

3 course--£19.95

