

THE SHORE

CHRISTMAS LUNCH MENU 2009

MONDAY TO FRIDAY 12 - 2.30 PM
£18.95 FOR 3 COURSES
& FILTER COFFEE

STARTERS

HAM HOCK & HARICOT BEAN BROTH, WHITE TRUFFLE OIL

DUCK LIVER & GREEN PEPPERCORN PATE,
TOASTED HOMEMADE SODA BREAD

SMOKED HADDOCK & GRAIN MUSTARD RAREBIT

MOULES MARINIÈRES

GRILLED GOATS CHEESE, ROCKET & WALNUT SALAD,
MULLED WINE SYRUP

MAINS

GRILLED FILLET OF PLAICE, BABY POTATOES, GREEN BEANS,
SUNDRIED TOMATO & CAPER BUTTER

GILMOUR'S VENISON SAUSAGE, PARSNIP MASH,
SAUTÉED BRUSSEL SPROUTS & BACON, ONION GRAVY

LEMON & PARSLEY CRUSTED FILLET OF COLEY,
HOMEMADE CHIPS, TARTARE SAUCE & MUSHY PEAS

LAMB & ROOT VEGETABLE CASSEROLE,
ROSEMARY DUMPLINGS

EGG TAGLIATELLE, PORTOBELLO MUSHROOMS, BABY
SPINACH, NUTMEG & PARMESAN CREAM

DESSERTS

TREACLE TART WITH CLOTTED CREAM ICE CREAM

CRANBERRY & POMEGRANATE JELLY, CRÈME ANGLAISE,
HOMEMADE GINGER BREAD

CHESTNUT & CHOCOLATE TRUFFLE CAKE,
BLOOD ORANGE SORBET

CHEESE & OATCAKES (£2.00 SUPPLEMENT)

FILTER COFFEE & HOMEMADE FUDGE