

Christmas Fayre Menu

£24.95 per person • £26.50 per person with coffee & dinner mints

To Begin ...

Homemade Chicken and Lemongrass Soup

simply that served with warm crusty bread and butter

Chilli Corn Cakes with Salsa

chilli corn cakes with dressed mixed leaves and served with fresh, aromatic tomato and red onion salsa

Sesame Crisps with Lime Prawns

tiger prawns marinated in lemon grass, chilli, lime and olive oil, stir fried and served with homemade sesame crisps and lemon aioli

Smoked Duck Breast, Carrot & Ginger Salad in Honey Dressing

slices of smoked duck with ginger and honey dressed mixed leaves, topped with ribbons of marinated cucumber

Chicken Liver Paté

our own delicious chicken liver paté generously topped with port soaked cranberries and served with crostini

The Main Bit ...

Fillet of Snapper with a Pink Peppercorn Dressing

oven roasted fillet of red snapper served with buttered new potatoes, green beans and drizzled with a pink peppercorn dressing

Roast Norfolk Turkey

traditional roast Norfolk turkey breast served with a pork, sage & hazelnut stuffing, crispy roast potatoes, honey parsnips, cranberry sauce, seasonal market vegetables, and of course "pigs in blankets"

Roast Topside of Scottish Beef

roast beef with Yorkshire pudding, crispy roast potatoes, fresh seasonal market vegetables, horseradish sauce and a rich red wine gravy

Lebanese Lemon Chicken

chicken breast rubbed with a blend of spices, pan sealed and then finished in the oven with bulgar wheat and vegetables served with a smoked paprika crème fraîche

Pheasant Casserole with Potato Dumplings

succulent tender pieces of pheasant slowly cooked with bacon, apple and onion then finished with potato dumplings and served with fresh, seasonal market vegetables

Field Mushroom, Chestnut, Cranberry

and Gorgonzola Wellington

flaky puffed pastry stuffed full with mushrooms, chestnuts, cranberries and melting gorgonzola, served with new potatoes, market vegetables and a garlic & sage butter

Glorious Puds ...

Christmas Pudding

traditional Christmas pudding served with brandy butter

Treacle Tart

a spiced orange treacle tart served with a Cointreau custard

Berry Fruit Crumble Cheesecake

a delicious creamy chilled cheesecake topped with assorted berries and a crunchy crumble, served with pouring cream

Amaretti Chocolate Torte

a decadent dark chocolate dessert topped with crushed Amaretti biscuits and served with pouring cream

Cheeseboard (£2.50 supplement)

English and Continental cheese served with warm Ciabatta bread and our very own delicious tomato chutney

Christmas Day Menu

£65.00 per person ???

Champagne and Canapés on Arrival

To Start ...

Cream of Chicken and Spinach Soup with Almonds

fresh spinach, chicken and seasoning cooked in a stock, pureed, finished with double cream and sprinkled with almonds then served with warm crusty bread

Yellow Bean, Vodka and Smoked Haddock Risotto

a risotto with flakes of smoked haddock and yellow beans, laced with vodka and sprinkled with celery leaves

Lamb Fillets with a Sesame Chutney

slices of lamb seared, then cooked until pink, served on a bed of leaves and cucumber ribbons, topped with a homemade sesame chutney

Mushroom Goulash

wild mushrooms pan fried with garlic, onions, tomato concasse and celeriac leaves then served on a bed of salad leaves tossed in a walnut flavoured vinaigrette, garished with fleurons of puff pastry

The Main Bit ...

Roast Norfolk Turkey

traditional roast Norfolk turkey served with a pork, sage and hazelnut stuffing, potatoes roasted in goose fat, honey parsnips, cranberry sauce, seasonal market vegetables, of course pigs in blankets

Sea Bass and Green Beans with a White Wine, Vanilla Cream and Garlic Sauce

sea bass fillets marinated in lemon, vanilla and olive oil, cooked in the oven, served with a creamy white wine, vanilla cream and garlic sauce, fresh green beans and crushed new potatoes

Casserole Partridge with Red Wine and Mushrooms

partridge seared in a pan then finished in the oven with shallots, mushrooms, bacon, red wine and seasoning, served with a timbale of rice

Duck Breast with Sage & Black Pepper and Carrot & Parsnip Mash

whole duck breast pan seared with sage leaves and seasoning, then cooked in the oven, sliced and served with a black pepper and parsnip mash with a honey, balsamic and crushed peppercorn sauce

Aubergine, Water Chestnut and Stilton Wellington

puff pastry layered with slices of aubergine, water chestnuts and stilton, rolled and oven baked then sliced and served with new potatoes, green leaves and chutney

Glorious Puds ...

Christmas Pudding

traditional Christmas pudding served with brandy butter

Mille Feuille Caramelised Apples

layers of filo pastry and caramelised apples drizzled with a hot toffee sauce

Truffle Torte

dark chocolate, cream and rum whipped together poured onto a crushed Amaretti biscuit base, chilled and served with an Amaretti cream, pure decadence!

Rhubarb and Elderflower Syllabub

rhubarb, elderflower wine and sugar, laced with a hint of ginger topped with a traditional syllabub cream served with shortbread biscuits

Cheeseboard

English and Continental cheese served with warm Ciabatta bread and our very own delicious tomato chutney

Coffee and Petit Fours

Boxing Day Menu

£24.95 per person • £26.50 per person with coffee & dinner mints

To Begin ...

Parsnip and Coriander Soup

a delicious parsnip and coriander soup laced with coconut milk and finished with sprinklings of desiccated coconut, natural yoghurt and coriander leaves

Smoked Salmon and Brown Shrimp Ballotine

chopped smoked salmon and lime juice combined with cream, chives and brown shrimps to make a mousse, wrapped in smoked salmon, sliced and served with mixed leaves

Pear and Roquefort Salad with a Honey & Ginger Dressing

fresh sweet pear and Roquefort salad lightly drizzled with a subtle ginger and honey dressing

Pheasant Terrine

minced pork, veal, turkey livers combined with pieces of smoked bacon and pheasant seasoned with garlic, juniper berries, white wine and brandy to make a delicious terrine served with a cranberry and onion confit

The Main Bit ...

Fillet of Snapper with a Pink Peppercorn Dressing

pan fried fillet of snapper served with new potatoes, drizzled with a pink peppercorn dressing and served with green beans

Roast Leg of Pork

traditional Boxing Day roast with roast potatoes and parsnips, Yorkshire pudding, fresh seasonal market vegetables and lashing of apple sauce

Chicken Roasted on Potatoes and Garlic

seared chicken fillet cooked in the oven on potatoes seasoned with oregano and garlic served with fresh seasonal market vegetables

Beef with Guinness and Champ Potato

tender pieces of beef casserole in the oven with leeks, carrots, celery, bacon and mushrooms and Guinness, served with the creamiest of mashed potatoes laced with spring onions (Champ!)

Aubergine, Water Chestnut and Stilton Wellington

puff pastry layered with sliced of aubergine, water chestnuts and stilton, rolled and oven baked then sliced and served with new potatoes, green leaves and chutney

Glorious Puds ...

Treacle Tart

a spiced orange treacle tart served with a Cointreau custard

Mille Feuille Caramelised Apples

layers of filo pastry and caramelised apples drizzled with a hot toffee sauce

Truffle Torte

dark chocolate, cream and rum whipped together poured onto a crushed Amaretti biscuit base, chilled and served with an Amaretti cream, pure decadence!

Cheeseboard

English and Continental cheese served with warm Ciabatta bread and our very own delicious tomato chutney

How to Book your Meal

Our Dining area will be festively decorated from 1st December and we are taking Christmas Party Bookings for dates from the 1st until the 24th December 2011.

A non-refundable deposit of £5 per person for the Christmas Fayre menu, £10 per person for Christmas Day Lunch and £5 per person for Boxing Day secures your booking.

A receipt for your deposit will be issued and deducted from your final bill.

Payment in full for Christmas Day is required by the 17th December 2011.

Christmas Day Lunch is served as one sitting at 1pm.

Please telephone first to confirm availability of your required date and make a provisional booking and then complete the appropriate booking form and return to us within 7 days with your deposit.

Please make cheques payable to **THE BUSHEL & STRIKE**.

If you wish to pay your deposit by credit/debit card please do so over the telephone when you make your provisional booking.

We look forward to seeing you during the Christmas period and will do our best to make sure that you enjoy your visit.

A good selection of Wines are available to complement your meal.