



THE LORD BYRON INN

CHRISTMAS MENU

STARTERS

Home Made Pear & Parsnip Soup

Mushrooms in a Garlic & Parsley Batter, served with a Thai Chilli Sauce

Smoked Salmon Ringlet filled with Crayfish & Cream Cheese, on a bed of Mixed Leaf, served with a Lemon Cream Horse Radish Sauce

Chicken Liver & Port Pate with Onion Marmalade and Wholemeal Triangles

MAINS

Roast Turkey with Cranberry, Orange & Chestnut Stuffing and all the Trimmings

Whole Baked Sea Bream with Roasted Cherry Tomatoes & Red Pepper Sauce, served with Sautee Potatoes and Broccoli

Pumpkin & Roasted Red Pepper Tart served with Sautéed Capsicums in a Balsamic Ju and Feta Salad

Double Barnsley Lamb Chop served with Bubble & Squeak, Carrot & Swede Puree, bathed in a Red Wine Sauce

Sirloin Steak filled with Chicken Liver & Port Pate, served with Sautéed Potatoes, Garlic Mushrooms, Onion Rings and Petit Pois

DESSERTS

Christmas Pudding served with Brandy Sauce & Frosted Berries

Spiced Poached Pears in Red Wine Liquor

Double Chocolate Gateaux served with Cherry Liqueur Cream

Lemon & Lime Tart served with Cointreu Cream Orange Sauce

Cheese Board with Celery, Biscuits, Grapes and Chutney

£19.95