

Littlejohns

RESTAURANT

# CHRISTMAS MENU 2009

£21.95

## **Traditional Scotch Broth**

A hearty bowl of barley and vegetables in a rich chicken stock.  
Served with a warm roll and butter.

## **Cream of Carrot and Coriander Soup (v)**

A smooth blend of fresh carrots and coriander finished with fresh cream.  
Served with a warm roll and butter.

## **Highland Salmon Mousse**

Scottish smoked and roasted salmon mousse blended with a soft mustard and dill centre.  
Served with a slice of brown bread and butter.

## **Chilled Melon Balls with Cointreau and Fresh Mint (v)**

Melon balls steeped in Cointreau, fresh orange juice and shredded mint.

## **Selection of Thai Hors d'oeuvres**

A selection of flavours, colours and shapes, using fresh Thai ingredients.



## **Traditional Roast Turkey**

Local roast turkey crown, served with all the festive trimmings.

## **Beef Bourguignon**

Choice cuts of beef, slowly braised in red wine with mushrooms, onions, tomatoes, fresh herbs and garlic.

## **Fillet of Salmon Hollandaise**

A fresh salmon steak gently grilled and coated with a light Hollandaise sauce.

## **Baked Aubergine (v)**

Half an aubergine stuffed with goat's cheese, sliced beef tomato and mixed olives, topped with mozzarella cheese and baked.

*(All of the above dishes are served with roast potatoes and winter vegetables.)*



## **Traditional Christmas Pudding**

Traditional Christmas pudding served hot with creamy custard.

## **Black Forest Gateaux**

An individual chocolate cake laced with cherries and brandy. Topped with whipped cream.

## **Ice-Cream Profiteroles**

Choux pastry buns filled with dairy ice cream and topped with chocolate sauce.

## **Banoffee Pie**

A crumb base, with banana slices and toffee sauce, topped with fresh cream.

*(v) Suitable for vegetarians*

ALLERGIES: There is a small possibility that nut traces may be found in any menu item.  
We advise you to speak to a member of staff if you have any food allergies or intolerances.  
All prices include VAT at the current rate.

Available:  
Tuesday 1st -  
Thursday 24th  
December  
2009

FOR BOOKINGS CALL US ON 01224 635666