

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 01334 475444