

UNICORN INN CHRISTMAS DAY LUNCH 25TH DECEMBER 2011

5 COURSES £50.00

STARTERS

CROWN OF CHANTRAIS MELON FILLED WITH TROPICAL FRUITS

PHEASANT AND DUCK TERRINE WITH CRAB APPLE JELLY

SMOKED SALMON AND KING PRAWN PARCELS WITH LEMON MAYONNAISE

ROASTED BUTTERNUT SQUASH AND PARSNIP SOUP

HOME MADE GOATS CHEESE TART WITH SWEET TOMATO RELISH

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MANGO AND LEMON SORBET

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ROAST CROWN OF DERBYSHIRE TURKEY WITH SAGE AND SHALLOT STUFFING,
CRANBERRY SAUCE AND PIGS IN BLANKETS.

ROAST SIRLOIN OF BEEF WITH WILD MUSHROOM AND BRANDY SAUCE

PAN FRIED HAUNCH OF STAFFORDSHIRE VENISON WITH CREAMED CELERIAC AND
PORT WINE SAUCE

GRILLED FILLETS OF PLAICE AND LEMON SOLE WITH SHRIMPS

BAKED STUFFED AUBERGINE WITH SPICED TOMATOES

PUDDINGS

CHRISTMAS PUDDING WITH BRANDY SAUCE OR COINTREAU CREAM

GINGER TOFFEE PUDDING WITH TOFFEE SAUCE

CREME BRULEÉ

CREPE SUZETTES

ASSORTED CHEESES WITH BISCUITS AND CHUTNEY

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COFFEE AND PETIT FOURS