



UNICORN INN DECEMBER DINNER MENU

THREE COURSES £24.95

STARTERS

CHICKEN LIVER PATE WITH HOME MADE PLUM CHUTNEY AND CRUSTY BREAD.

SPICED BUTTERNUT SQUASH AND PARSNIP SOUP

PRAWN AND PINEAPPLE PLATTER WITH A MINTED YOGHURT DRESSING.

CASSEROLE OF BUTTON AND CHESTNUT MUSHROOMS IN A CREAMY GARLIC AND HERB SAUCE. SERVED ON TOASTED CIABATTA

MAINS

PAN FRIED RUMP STEAK WITH PEPPER SAUCE AND THICK CUT CHIPS.

GRILLED FILLET OF SALMON WITH LEMON AND HERB BUTTER.

ROAST CROWN OF DERBYSHIRE TURKEY WITH STUFFING, CHIPOLATAS, CRANBERRY SAUCE AND GRAVY

STIRFRIED VEGETABLES IN A FILO PASTRY PARCEL ON BLACK BEAN SAUCE

DESSERTS

CHOCOLATE FUDGE BROWNIE, WITH CHOCOLATE SAUCE, AND VANILLA ICE CREAM

CHRISTMAS PUDDING WITH BRANDY SAUCE

CITRUS TART, WITH THICK CREAM

CHEESE WITH CHUTNEY AND BISCUITS

COFFEE AND MINCE PIES