

The Elsworth Poacher

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Christmas Menu

Christmas Fayre Menu Christmas Day Menu

Starters

Medley of Mushroom Soup V served with crusty roll

Duck Rillette with red onion marmalade & toast

Salmon, Lemon and Parsley Fishcakes on a bed of mixed leaf salad

> Crispy Camembert Round • with a cranberry dip

> > Main Meals

Roast Turkey

served with roast potatoes, pigs in blankets, seasonal british vegetables, yorkshire pudding and The Poachers gravy

Featherblade of Beef served with roast potatoes, seasonal British vegetables, Yorkshire pudding & The Poachers gravy

Tuna Supreme on a bed of Mediterranean vegetables with pommes duchesse

Butternut, Brie & Beetroot Tart V with pommes duchesse, British seasonal vegetables and a red wine gravy

C) PERSECTER

After Dinner Mint Truffle Torte

Caramel Brownie Cheesecake

Bramley Apple & Cinnamon **Butter Crumble**

Lemon Lava Cake

Three Courses £29.95

Two Courses £23.95

£10 cash deposit per person required for confirmation of booking

Please Note: Service charge is **not** included

V Suitable for Vegetarians. GD Gluten free.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

(Starters)

Wild Argentinian Red Shrimps in a garlic & chilli butter

Whole Mini Camembert V with sour dough bread

Game Terrine served with toasted sour dough bread

and a red onion marmalade French Onion Soup •

Main Meals

with crumbled stilton and black pepper croutons

Roast Turkey Breast

pigs in blankets, sausage meat, sage and onion stuffing served with roast potatoes, parsnips, seasonal British vegetables, Yorkshire pudding and The Poachers gravy

Featherblade of Beef

pigs in blankets, sausage meat, sage and onion stuffing served with, roast potatoes, parsnips, seasonal British vegetables, Yorkshire pudding and The Poachers gravy

Tuna Supreme

on a bed of Mediterranean vegetables and pommes duchesse

Butternut, Brie & Beetroot Tart V accompanied by pommes duchesse, British seasonal vegetables & a red wine gravy

Champagne Sorbet Refresher *****

After Dinner Mint Truffle Torte Christmas Drizzle Fruit Cake

Salted Caramel Profiteroles with salted caramel sauce

> **Exotic Fruit Salad** with mulberry sorbet

£70 per Adult

£25 deposit per person required for confirmation of booking

Phildren's Lunch

(Under 13's)

Soup , Turkey & Ice Cream

£25 per Child