HIGHGROVE

FESTIVE TDH

STARTERS

SOUP OF THE DAY

served with Crusty Bread

ORIENTALSTYLE CHICKEN AND SMOKED DUCK TERRINE

with Spring Onion, Carrot and Cucumber Salad, Hoi Sin Dressing

PAUPIETTE OF SMOKED SALMON

with Lemon and Dill Cream Cheese, Croutons and Caper Vinaigrette

COSTLEY'S CHICKEN AND GOOSE LIVER PATE

Flavoured with Brandy, served with Mango Chutney and Sourdough Toast

PRAWN AND MELON SALAD

with Bloody Mary Cocktail Sauce

CHILED FRESH FRUITS

with Elderflower Sorbet

ROQUEFORT BLUE CHEESE AND POACHED PEAR SALAD

with Pecan Nuts, Port Wine Vinaigrette

MAINS

POACHED FILLET OF SALMON AU GRATIN

with Smoked Cheddar Cheese and Garlic Greens

TRADITIONAL ROAST TURKEY

served with all the Trimmings and Roast Gravy

CAJUN CHICKEN WITH FRIED TORTILLA

Sweetcorn Succotash, Pillaf Rice and Corinader Soured Cream

STEAK AND SAUSAGE PIE

served with Creamed Potatoes and Carrots

SPICED FILLET OF SEA BASS

with Curried Coleslaw, Fresh Mango and Cashew Nuts

FILLET STEAK AU POIVRE

with Lyonaise Green Beans, Mushrooms and House Fries (£.....supplemet)

PRIME SCOTCH SIRLOIN

House Fries, Bearnaise Sauce (£..... supplement)

SIDES

NEW POTATOES WITH PARSLEY BUTTER - £4.25

CREAMED POTATOES - £4.50

DAUPHINOISE POTATOES - £4.95

SEASONAL VEGETABLES - £5.25

TRUFFLE AND PARMESAN LOADED HOUSE FRIES - £5.25

HOUSE FRIES - £4.25

HOUSE SALAD, VINAIGRETTE - £4.95

HIGHGROVE

FESTIVE TDH

DESSERTS

CHCOCOLATE ABD HAZELNUT MOUSSE

with Caramelised Bananas and Costley' Ice Cream

CHRISTMAS PLUM PUDDING

with Brandy Custard and Ice Cream

MANGO CHEESECAKE

with Coconut Ice Cream and Passion Fruit Coulis

STICKY TOFFEE PUDDING

with Muscovado Caramel and Ice Cream

FILTERED TEA/COFFEE AND MINCE PIES

LUNCH

2 courses - £27.50 per person
3 courses - £32.50 per person

DINNER

2 courses - £30.00 per person
3 courses - £35.00 per person

AVAILABLE FROM SUNDAY EVENING TO THURSDAY