

Warsash Allotment Christmas Dinner
Wednesday 5th December 2018, 7.30pm, Silver Fern, Warsash

2 Courses with a complimentary Mince Pie £16.00pp (inc. Gratuities)

3 Courses with a complimentary Mince Pie £18.00pp (inc. Gratuities)

(Coffee can be ordered and paid for separately on the night)

If you wish to attend, please contact Richard Elkin (Plot 17) Tel: 07770 593969 for a copy of the menu. Then enter name(s), plot number and your initials against your menu choices. Hand it, together with your payment in full (cash only), to Richard. Closing date is Sunday 18th November.

Full Name(s): Plot:

STARTERS

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices. Served with white bloomer bread and butter.

CHICKEN LIVER PÂTÉ

Served with caramelised red onion chutney, watercress, toasted brown bloomer bread and butter.

PRAWN COCKTAIL†

Served with house cocktail sauce, brown bloomer bread and butter

STILTON & PEPPERCORN MUSHROOMS (V)

Garlic ciabatta topped with sautéed mushrooms in a peppercorn sauce, finished with crumbled Stilton and watercress.

MAINS

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey, pig in blanket, roast potatoes, Yorkshire pudding, stuffing, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy.

FESTIVE PIE

Turkey layered with cranberry sauce and a cranberry, chestnut and pork stuffing with gravy. Encased in shortcrust pastry with a puff pastry Christmas tree lid. With mashed potatoes, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy.

SEA BASS RISOTTO*†

Grilled sea bass fillets on top of a honey-roasted parsnip and carrot risotto, topped with watercress.

8oz 28 DAY AGED RUMP STEAK WITH PEPPERCORN SAUCE**

Seasoned steak, cooked to your liking. Served with gourmet chips, half a grilled tomato, onion rings and peas.

FESTIVE BURGER

Beef burger topped with smoked streaky bacon, cranberry sauce and brie, served in toasted glazed brioche bun with burger sauce, lettuce, gherkin and red onion. Festive fries (topped with pig in blanket slices and stuffing) and gravy.

BUTTERNUT SQUASH, SWEET POTATO, CHEDDAR & CASHEW NUT ROAST (V) (N)

Buttered baby potatoes, carrots, honey-roasted parsnips, Brussels sprouts, broccoli and gravy.

BEETROOT, SWEET POTATO & BUTTERNUT SQUASH TART (VE)

A vegan tart of winter vegetables and spinach with delicate flavours of fennel, spices and rosemary. Served with a tomato passata sauce, seasonal vegetables and roast potatoes.

DESSERTS

CHRISTMAS PUDDING* (V)

Served with brandy sauce.

VANILLA CHEESECAKE & LIMONCELLO COULIS* (V)

Served with vanilla flavoured ice cream and fresh raspberries.

WARM CHOCOLATE FUDGE CAKE (V)

Served with vanilla flavoured ice cream.

FESTIVE CRUMBLE (V)

Apple and mincemeat crumble with custard.

CHOCOLATE AND CHERRY TORTE* (VE)

A rich chocolate and kirsch torte. Served with vegan ice cream.

Full allergen information is available on request from a member of the Silver Fern team.

**All weights are approximate prior to cooking. *Contains alcohol. †Dishes may contain bones.

(V)Vegetarian. (VE) Vegan. (N) Contains nuts.