

THE BRITANNIA INN



Christmas 2011 Menu

~Starter~

Homemade Vegetable Soup

Served with a warm bread roll and butter

Galia Melon Fan *With fruit garnish & lemon balm*

Deep Fried Cornish Brie

With roasted tomatoes, basil & Hogs pudding (optional)

Honey Glazed Duck Leg *With garlic mash potato & redcurrant sauce*

~Main Course~

Traditional Roast Turkey

With a chipolata, stuffing and gravy

Roasted Loin of Pork *With an apricot & cashew nut stuffing*

Slow Braised Beef Steak *With red wine, onion and mushroom gravy*

Baked Mushroom, Brie & Cranberry Wellington

Roasted Salmon Steak *With a Parmesan & Thyme risotto*

*All served with roasted & new potatoes,
sprouts with bacon, carrots & cauliflower cheese*

~Dessert~

Traditional Christmas Pudding *with Brandy sauce or Cornish clotted cream*

Amaretto Sponge Roulade *With Amaretto ice cream*

Chocolate & Praline Torte

Mini Cornish Cheese Board

*Cornish Yarg, Cornish Blue & Olde Smokey with biscuits
and an apple & cider brandy chutney* Supplement £2.00 pp*

Finished with Tea or Coffee with Mini Mince Pie

**Two Courses £14.95 per person or
Three Courses £17.95 per person**

We are
taking
bookings for our
Restaurant &
Function Room
NOW!

The Brit Bar & Waves Restaurant

Britannia Inn, Tregreban, Par, PL24 2SL • 01726 812889 •

www.britanniainn.com • info@britanniainn.com

