

Christmas Menu Options 2008

Please note that all guests must have the same starter, main course and dessert.

MENU 1

Oak Smoked Loch Fyne Salmon | Assorted Breads

Roast Norfolk Turkey With Chestnut Stuffing and Cranberry Sauce
Roast Vegetable Coulubiatic With Fresh Tomato Sauce
(Vegetarian Alternative)
Fresh Vegetables

Christmas Pudding With Jersey Cream
Coffee

£37.50 + Vat per head Mon-Thursday | £40.50 + Vat per head Fri-Sat

MENU 2

A Salad of Smoked Chicken, Vine Tomatoes, Olives and Croutons
Assorted Breads

Roast Loin of Pork with a Herb Crust and Bramley Apple Sauce
Fresh Vegetables

Sticky Toffee Pudding with Hot Butterscotch Sauce
Coffee

£38.50 + Vat per person Monday-Thursday | £40.50 + Vat per person Friday-Saturday

Christmas Menu Options 2007 cont.

MENU 3

Gravad Lax with a Mustard Dill Sauce | Assorted Breads

Pan Fried Gressingham Duck Breast with Ginger and Lime Sauce
Fresh Vegetables

Cold Lemon Souffle with Raspberry Sauce and Almond Biscuits
Coffee

£42.50 + Vat per person Monday-Thursday |
£44.50 + Vat per person Friday-Saturday

MENU 4

Parma Ham with Melon | Assorted Breads

Roasted Breast Of Guinea Fowl With Puy Lentils and Lemon Thyme Sauce
Fresh Vegetables

Chocolate Truffle Cake with Coffee Crème Anglaise
Coffee

£42.50 + Vat per person Monday-Thursday |
£44.50 + Vat per person Friday-Saturday

Wines at A Day in the Country

Our wines have been selected with great care to offer excellent quality and value, and many come from the New World. We have tried to find a selection that could be called 'good party wines' and you will see that some of the still wines are under £10.00 per bottle including vat. We have not listed the rarest and finest, but would be delighted to find any wine that you wish from our many sources. Corkage, should you wish to supply your own wines, will be charged at £8.00 per 75cl bottle. Our full wine list is available on request. Below is just a selection taken from our wine list to give you an idea of costs. Wines can be provided at a discounted rate for you to take away and sample.

House White - £10.00

Blended by Plaimont in Southwest France, this vin de pays quality labelled as a humble vin de table.

House Red - £10.00

The spicy Carignan grape is the mainstay for this supple, easy drinking red from the Aude Region of Southern France. Sweetly fruited, this also has structure and focus.

House Claret - £12.50

A real favourite – a blend of Merlot and Cabernet Sauvignon – a lovely colour, soft easy drinking on its own or with food.

Sparkling Wine and Champagne

Perdrier - £12.90

A popular French sparkling wine, it has a soft and easy style.

Seaview Rose - £14.50

A fresh and light sparkling rose wine.

Wines at A Day in the Country cont.

Blanc de Blancs, Corney and Barrow - £15.25

Produced in the same way as champagne from the Savoie region of France – Varichon et Clerc have been specialists in sparkling wine for over 100 years. Dry but not bone dry.

Cremant de Bourgogne Rose, Louis Boillot, NV - £15.99

This is an outstanding example of Cremant de Bourgogne, made from 100% Pinot Noir with terrific colour, wonderful fruit and great flavour. Superb for parties, small or large, as well as being excellent as an aperitif or of course with your meal.

Champagne de Nauroy Brut NV - £23.50

Exceptionally high quality, with plenty of fruit and a very forward style. Perfect as an aperitif with its fine mousse and delicate palate.

Alternative Drinks:

Pimms	£25.00 per jug
Mulled Wine	£3.00 per glass
Soft Drinks and Water	£1.20 per glass
Still / Sparkling Water	£2.25 per bottle
Orange Juice	£5.00 per 1.75l carton
Apple Juice	£3.50 per 1l carton
Jugs of Orange Squash	£2.00 (Children)
Elderflower Cordial	£4.50 per jug
Lemonade (home-made)	£7.50 per jug

All prices are inclusive of VAT