

*The Royal Hotel*  
*Dockray*

*Christmas Menu 2009*

*Starters*

*Smoked Bacon and Lentil Soup*

*Served with crusty bread.*

*Sweet corn Fritters*

*3 homemade mini pancakes with sweet corn and mixed with peppers, topped with Cajun mayo.*

*Duck Pate*

*Chef's own Pate recipe, accompanied with warm toast*

*Salmon Mousse*

*A smooth creamy mousse, wrapped in pieces of Smoked Salmon and garnished with Crème Fraiche and Chive dip.*

*Fish dish*

*Fillets of Plaice*

*In a fresh parsley sauce garnished with lemon.*

*Sorbet*

*Homemade Orange and Mango sorbet*



## Mains

### *Breast of Goose*

*Stuffed with sweet minced meat and wrapped in bacon.*

### *Honey Roast Gammon*

*With a peach and mandolin compote.*

### *Roast Greyhound Venison*

*Marinated in red wine then stuffed with wild mushrooms, slowly roasted and served with a red wine sauce.*

### *Quorn Meatloaf*

*With cranberry and redcurrant jelly sauce.*

### *Wild Rice and Spinach Tart*

*Topped with honey roast vegetables, celery and apple sauce.*

*All main dishes come with Chef's  
Choice of potatoes and vegetables.*

## Desserts

### *Christmas Pudding*

*Homemade with a Brandy sauce.*

### *Triple Torte*

*A light chocolate sponge base topped with two chocolate mousses  
And grated chocolate. Served with cream or ice-cream.*

### *Apple Strudel*

*Bramley apples with mixed fruit marinated in Apple Schnapps and wrapped in pastry.*

### *Profiteroles*

*Filled with chocolate cream and served with a warm white chocolate sauce.*

### *Cheese Platter*

*A trio of local cheeses, served with apple, celery and biscuits.*

