

## ORDER FORM

Name.....

Date Booked..... Tel No.....

E-mail.....

*Total*

Broccoli and Stilton Soup

Chicken Liver Pâté

Trio of Smoked Fish

Tiger Prawns with Garlic Butter  
4 (+£4)  6(+£6)  8(+£8)

Tiger Prawns in Batter with Chilli Dip  
4 (+£4)  6(+£6)  8(+£8)

Chicken Teriyaki

Garlic Mushroom & Walnut Salad

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Turkey Breast and Duck Roulade

Roast Pork Belly

Beef Wellington (+£3)

Lamb Pot Roast

Sea Bass (+£2.50)

Salmon En Croute

Selection from Vegetarian Menu

\*\*\*\*\*

Christmas Pudding

Chocolate Brownie

Lemon Posset Meringue

Crème Brûlée

Apple & Almond Frangipane

Chocolate & Spiced Rum Pots

Cheeseboard

**£19.95 per person**

**Choice of Coffees from £1.80**

Any special requirements

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.....

**Please fax to: 01562 886491**

The Fountain Inn, Adam's Hill, Clent, West Midlands DY9 9PU

**Tel: 01562 883286**

Fax: 01562 886491

E-mail: macey@yesit.co.uk



THE HOME OF GOOD FOOD, GOOD BEER,  
GOOD SERVICE AND GOOD VALUE

# CHRISTMAS FAYRE LUNCH MENU

**£19.95  
PER PERSON**

Mon - Sat Lunchtime  
12.00 - 2.00pm

Mon - Thurs  
6.00pm sitting

1st - 24th Dec, 2016

PLEASE NOTE:

All meals must be pre-ordered  
3 days in advance.

Thank you

# CHRISTMAS FAYRE LUNCH MENU

Served 1st - 24th December, Monday - Saturday Only: 12.00 - 2.00pm

## HOMEMADE CREAM OF BROCCOLI AND STILTON SOUP (V)

A velvety blended broccoli soup finished with white wine and double cream and topped with a toasted garlic and Stilton crouton.

## HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

Chef's home recipe of a rich chicken liver pâté, with mixed leaves, onion marmalade and melba toast.

## TRIO OF SMOKED FISH (VH)(Coeliac version available)

Warm smoked salmon, smoked trout and peppered smoked mackerel, served with mixed leaves, horseradish mayonnaise and brown bread & butter.

## TIGER PRAWNS

4 (£4 supplement) 6 (£6 supplement) 8 (£8 supplement)

These monsters are done one of two ways. You choose: 1. With garlic butter or 2. Deep fried in batter with sweet Thai chilli dip.

## CHICKEN TERIYAKI (C, using wheat free soy sauce)(VH)

Scewered chicken, marinated in a homemade Teriyaki sauce, grilled and served with a chilli and garlic soy dipping sauce.

## ROAST GARLIC MUSHROOM AND WALNUT SALAD (V)(C)(VVH)

Quartered flat mushroom tossed in roast garlic oil then pan fried. Accompanied with walnuts and pomegranate and resting on a bed of mixed leaves

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## TURKEY BREAST AND DUCK ROULADE

An escalope of turkey breast with a duck confit, dried cranberry and chestnut farce all wrapped in streaky bacon and served with a rich turkey jus.

## ROAST PORK BELLY AND BLACK PUDDING

Pork belly stuffed with a sausage and black pudding forcemeat, slow roasted and served with pork gravy, crackling and a fresh roast apple confit.

## BEEF WELLINGTON (£3.00 supplement)

A sealed fillet steak topped with a sliced mushroom and homemade chicken liver pate wrapped in puff pastry and served with a rich Madeira sauce.

## OUR FAMOUS LAMB POT ROAST

A quarter shoulder of locally reared lamb braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature dish.

## SEA BASS WITH GINGER AND SPRING ONION (£2.50 supplement)(C)(VH)

Whole sea bass served off the bone, sandwiching fresh ginger and spring onion and resting on a bed of mixed leaves dressed with wheat free soy sauce.

## SALMON EN CROUTE

Fresh salmon topped with a sundried tomato, smoked salmon and tarragon cream cheese stuffing, wrapped in puff pastry and baked until golden brown. Served with a creamy tomato sauce.

## VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

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## HOMEMADE CHRISTMAS PUDDING

This luxury Christmas pudding with lots and lots of nuts and cheeky fruit was made with too much rum in June and is now ready to be enjoyed with brandy sauce.

## CHOCOLATE BROWNIE (V)

A warm chocolate brownie accompanied with a hot chocolate sauce shot and homemade chocolate ice cream.

## LEMON POSSET MERINGUE

A Limoncello posset topped with scorched Italian meringue.

## HOMEMADE CRÈME BRÛLÉE (V)(C)

Our homemade rich and very tasty crème brûlée....delicious!

## FRESH HOMEMADE APPLE AND ALMOND FRANGIPANE

Diced fresh apples marinated with cinnamon and brandy, baked in a warm almond sponge and served with vanilla sauce.

## CHOCOLATE AND SPICED RUM POTS (VN)

A set chocolate pudding enriched with spiced rum and topped with pouring cream.

## CHEESEBOARD

A selection of 3 cheeses from our house cheeseboard. Served with celery, biscuits, nuts and compote.

**£19.95 PER PERSON**

**CHOICE OF COFFEES FROM £1.80**

Please note: All orders must be pre-ordered 3 days in advance.

(V) Vegetarian, (H) Healthy, (C) Coeliac, (N) Naughty

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Mon - Sat

12.00 - 2.00pm

6.00pm - 9.00pm

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## AMUSE-BOUCHE

\*\*\*\*\*

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