

ORDER FORM

Name.....

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

E-mail.....

Total

Tomato & Basil Soup

Chicken Liver Pâté

Trio of Smoked Fish

Tiger Prawns with Garlic Butter
 4 (+£6) 6(+£8) 8(+£10)

Tiger Prawns in Batter with Chilli Dip
 4 (+£6) 6(+£8) 8(+£10)

Chicken Yuk Sung

Stilton & Garlic Mushrooms

Turkey Breast and Duck Roulade

Roast Pork Belly

Beef Wellington (+£4)

Lamb Pot Roast

Salmon & Prawn Roulade

Cod with Ginger & Spring Onion

Selection from Vegetarian Menu

Christmas Pudding

Chocolate Brownie

Lemon Posset Meringue

Crème Brûlée

Mincemeat & Apple Frangipane

White Chocolate & Passion Fruit Torte

Cheeseboard

£29.95 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 MENU

**£29.95
 PER PERSON**

Mon - Sat

12.00 - 2.00pm

6.00pm - 9.00pm

1st - 23rd Dec, 2017

PLEASE NOTE:

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

A £5.00 per person
 non returnable deposit is
 required with your order.

Thank you

CHRISTMAS FAYRE MENU

Served 1st - 23rd December. Monday - Saturday: 12.00 - 2.00pm & 6.00pm - 9.00pm

AMUSE-BOUCHE

HOMEMADE CREAM OF TOMATO AND BASIL SOUP (V) (Coeliac version available)

Fresh roasted tomatoes blended with vegetable stock and cream, accompanied with freshly baked bread and butter.

HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

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

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 (£6 supplement) 6 (£8 supplement) 8 (£10 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.

HOMEMADE CHICKEN YUK SUNG (C, using wheat free soy sauce)(VH)

Fresh chicken, minced and cooked with fresh ginger, garlic, spring onion, soy & oyster sauce. Served in a lettuce shell with crispy rice noodles.

STUFFED STILTON AND GARLIC MUSHROOMS (C)

Fresh open cup flat mushrooms, stuffed with a Stilton and garlic rarebit, roasted in the oven and served resting on a bed of mixed leaves.

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 roast potatoes and 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 (£4.00 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.

FRESH SALMON & PRAWN ROULADE (C)

Fresh salmon fillet wrapped around a prawn, spinach and fresh salmon mousse, laced with a rich prawn bisque.

FRESH COD WITH GINGER AND SPRING ONION (C) (VVH)

A supreme of fresh cod fillet, steamed and topped with fresh ginger and spring onion, drizzled with soy sauce and served with fresh lemon to squeeze.

VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

CHRISTMAS PUDDING AND PROPER BRANDY SAUCE

Luxury Christmas pudding served warm with lashings of our very own proper brandy sauce.

CHOCOLATE BROWNIE (V)

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

LEMON POSSET MERINGUE (C)

A Limoncello posset topped with scorched Italian meringue.

HOMEMADE CRÈME BRÛLÉE (V)(C)

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

HOMEMADE MINCEMEAT AND FRESH APPLE FRANGIPANE

Fresh apple and sweet mincemeat, folded into an almond frangipane sponge, baked until golden brown and served with lashings of Fountain custard.

WHITE CHOCOLATE AND PASSION FRUIT TORTE

Sponge sandwiching a white chocolate mousse, topped with a passion fruit compote and served with vanilla ice cream.

CHEESEBOARD

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

£29.95 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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CHRISTMAS FAYRE LUNCH MENU

**£19.95
 PER PERSON**

**Mon - Sat Lunchtime
 12.00 - 2.00pm**

**Mon - Thurs
 6.00pm sitting
 (tables to be returned by 8.30pm)**

1st - 23rd Dec, 2017

PLEASE NOTE:

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 3 days in advance.

A £5.00 per person
 non returnable deposit is
 required with your order.

Thank you

CHRISTMAS FAYRE LUNCH MENU

Served 1st - 23rd December, Mon - Sat Lunchtime: 12.00 - 2.00pm. Mon - Thurs: 6.30pm sitting.

HOMEMADE CREAM OF TOMATO AND BASIL SOUP (V) (Coeliac version available)

Fresh roasted tomatoes blended with vegetable stock and cream, accompanied with freshly baked bread and butter.

HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

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

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.

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4 (£6 supplement) **6** (£8 supplement) **8** (£10 supplement)

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STUFFED STILTON AND GARLIC MUSHROOMS (C)

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TURKEY BREAST AND DUCK ROULADE

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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.

FRESH SALMON AND PRAWN ROULADE (C)

Fresh salmon fillet wrapped around a prawn, spinach and fresh salmon mousse, laced with a rich prawn bisque.

FRESH COD WITH GINGER AND SPRING ONION (C)(VVH)

A supreme of fresh cod fillet, steamed and topped with fresh ginger and spring onion, drizzled with soy sauce and served with fresh lemon to squeeze.

VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

CHRISTMAS PUDDING AND PROPER BRANDY SAUCE

Luxury Christmas pudding served warm with lashings of our very own proper 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.

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

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WHITE CHOCOLATE AND PASSION FRUIT TORTE

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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



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

BOXING DAY FEAST

£32.95

PER PERSON

**(£14.95 for under 12s,
under 4s Free)**

12.00 - 2.15pm

2.30pm - 4.45pm

5.00pm - 7.15pm

26th December, 2017



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

Tel: 01562 883286

Fax: 01562 886491

E-mail: macey@yesit.co.uk

PLEASE NOTE:

A £10.00 per person
non returnable deposit is
required to hold your booking.

Thank you

BOXING DAY FEAST

Served 26th December; 12.00 - 2.15pm, 2.30pm - 4.45pm & 5.00pm - 7.15pm

HOMEMADE CREAM OF TOMATO AND BASIL SOUP (V)(Coeliac version available)

Fresh roasted tomatoes blended with vegetable stock and cream, accompanied with freshly baked bread and butter.

HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

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

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

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HOMEMADE CHICKEN YUK SUNG (C, using wheat free soy sauce)(VH)

Fresh chicken, minced and cooked with fresh ginger, garlic, spring onion, soy & oyster sauce. Served in a lettuce shell with crispy rice noodles.

STUFFED STILTON AND GARLIC MUSHROOMS (C)

Fresh open cup flat mushrooms, stuffed with a Stilton and garlic rarebit, roasted in the oven and served resting on a bed of mixed leaves.

ROAST SIRLOIN OF BEEF

Hand carved sirloin of beef, cooked medium rare or medium well done and served with Yorkshire pudding.

ROAST PORK LOIN

Roast loin of pork served with homemade fresh apple sauce and crackling.

ROAST CROWN OF TURKEY

Roast hand carved turkey breast with our very own homemade seasoning.

ROAST LEG OF LAMB

Roast hand carved leg of lamb served with onion sauce.

FRESH SALMON AND PRAWN ROULADE (C)

Fresh salmon fillet wrapped around a prawn, spinach and fresh salmon mousse, laced with a rich prawn bisque.

FRESH COD WITH GINGER AND SPRING ONION (C)(VVH)

A supreme of fresh cod fillet, steamed and topped with fresh ginger and spring onion, drizzled with soy sauce and served with fresh lemon to squeeze.

VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

CHRISTMAS PUDDING AND PROPER BRANDY SAUCE

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CHOCOLATE BROWNIE (V)

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

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