

## ORDER FORM

Name.....

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

E-mail.....

*Total*

Celeriac & Curry Soup

Chicken Liver Pâté

Szechuan Chicken Salad

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

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

Smoked Fish Mousse

Blue Cheese Mushrooms

\*\*\*\*\*

Turkey Breast and Duck Roulade

Roast Pork Belly

Beef Wellington

Lamb Pot Roast

Cod Royale

Salmon En Croute

Selection from Vegetarian Menu

\*\*\*\*\*

Christmas Pudding

Chocolate Brownie

St. Clement's Meringue

Crème Brûlée

Sticky Date Pudding

White Chocolate Cheesecake

Cheeseboard

**£29.95 per person**

**Choice of Coffees from £1.80**

Any special requirements

.....  
 .....  
 .....

**Please fax to: 01562 886491**

The Fountain Inn, Adam's Hill, Clent, West Midlands DY9 9PU  
**Tel: 01562 883286**  
 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

3rd - 22nd Dec, 2018

PLEASE NOTE:

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

A £5.00 per person  
 non returnable deposit is  
 required.

Thank you

# CHRISTMAS FAYRE MENU

Served 3rd - 22nd December. Monday - Saturday: 12.00 - 2.00pm & 6.00pm - 9.00pm

## AMUSE-BOUCHE

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### HOMEMADE CREAM OF CELERIAC AND CURRY SOUP (V)

A spiced cream of celeriac soup, served piping hot with mint yoghurt and a vegetable samosa.

### HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

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

### FRESH SZECHUAN CHICKEN SALAD (VVH)

Fresh chicken marinated in Szechuan spices then roasted and tossed in an Oriental style citrus salad.

### 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 SMOKED FISH MOUSSE (VH) (Coeliac version available)

Smoked mackerel, salmon and trout set with cream cheese and horseradish. Served with mixed leaves and toasted bread thins.

### BLUE CHEESE MUSHROOMS (C) (VN)

A melange of mushrooms bound in a rich blue cheese sauce then baked in the oven. Served with mixed leaves on the side.

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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 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 tartin.

### 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 (C)

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 COD ROYALE (C)

Steamed fresh cod supreme, served under a creamy white sauce with fresh spinach, prawns, clams and mussels.

## FRESH SALMON EN CROUTE

Fresh salmon, topped with sunblushed tomato, chives and cream cheese, wrapped in puff pastry and baked until golden brown. Served with a creamy tomato and herb sauce.

## VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

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## CHRISTMAS PUDDING AND PROPER BRANDY SAUCE

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

## CHOCOLATE BROWNIE (V) (C)

A warm chocolate brownie, accompanied by a hot chocolate sauce shot and chocolate ice cream.

## ST. CLEMENT'S MERINGUE

An orange and lemon curd, topped with a scorched Italian meringue and accompanied by homemade shortbread biscuits.

## HOMEMADE CRÈME BRÛLÉE (V) (C)

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

## HOMEMADE STICKY DATE PUDDING (C)

Our very own sticky date pudding, served warm with lashings of toffee sauce and vanilla ice cream.

## WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE

A biscuit base white chocolate cheesecake, 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.

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## £29.95 PER PERSON

### CHOICE OF COFFEES FROM £2.10

Please note:

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

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

# ORDER FORM

Name.....  
 Date Booked..... Tel No.....  
 E-mail.....

	<i>Total</i>
Celeriac & Curry Soup	<input type="text"/>
Chicken Liver Pâté	<input type="text"/>
Szechuan Chicken Salad	<input type="text"/>
Tiger Prawns with Garlic Butter	
4 (+£6) <input type="text"/>	6(+£8) <input type="text"/>
	8(+£10) <input type="text"/>
Tiger Prawns in Batter with Chilli Dip	
4 (+£6) <input type="text"/>	6(+£8) <input type="text"/>
	8(+£10) <input type="text"/>
Smoked Fish Mousse	<input type="text"/>
Blue Cheese Mushrooms	<input type="text"/>
*****	
Turkey Breast and Duck Roulade	<input type="text"/>
Roast Pork Belly	<input type="text"/>
Beef Wellington (+£4)	<input type="text"/>
Lamb Pot Roast	<input type="text"/>
Cod Royale	<input type="text"/>
Salmon En Croute	<input type="text"/>
Selection from Vegetarian Menu	<input type="text"/>
*****	
Christmas Pudding	<input type="text"/>
Chocolate Brownie	<input type="text"/>
St. Clement's Meringue	<input type="text"/>
Crème Brûlée	<input type="text"/>
Sticky Date Pudding	<input type="text"/>
White Chocolate Cheesecake	<input type="text"/>
Cheeseboard	<input type="text"/>

**£19.95 per person**

**Choice of Coffees from £1.80**

Any special requirements

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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 8.15pm)**

**3rd - 22nd Dec, 2018**

PLEASE NOTE:

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

A £5.00 per person  
 non returnable deposit is  
 required.

Thank you

# CHRISTMAS FAYRE LUNCH MENU

Served 3rd - 22nd December, Mon - Sat Lunchtime: 12.00 - 2.00pm. Mon - Thurs: 6.00pm sitting.

## HOMEMADE CREAM OF CELERIAC AND CURRY SOUP (V)

A spiced cream of celeriac soup, served piping hot with mint yoghurt and a vegetable samosa.

## HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

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

## FRESH SZECHUAN CHICKEN SALAD (VVH)

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## TIGER PRAWNS

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Smoked mackerel, salmon and trout set with cream cheese and horseradish. Served with mixed leaves and toasted bread thins.

## BLUE CHEESE MUSHROOMS (C) (VN)

A melange of mushrooms bound in a rich blue cheese sauce then baked in the oven. Served with mixed leaves on the side.

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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 roast potatoes and a rich turkey jus.

## ROAST PORK BELLY AND BLACK PUDDING

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## BEEF WELLINGTON (£4.00 supplement)

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## FRESH COD ROYALE (C)

Steamed fresh cod supreme, served under a creamy white sauce with fresh spinach, prawns, clams and mussels.

## FRESH SALMON EN CROUTE

Fresh salmon, topped with sunblushed tomato, chives and cream cheese, wrapped in puff pastry and baked until golden brown. Served with a creamy tomato and herb sauce.

## VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

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## CHRISTMAS PUDDING AND PROPER BRANDY SAUCE

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

## CHOCOLATE BROWNIE (V) (C)

A warm chocolate brownie, accompanied by a hot chocolate sauce shot and chocolate ice cream.

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Our very own sticky date pudding, served warm with lashings of toffee sauce and vanilla ice cream.

## WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE

A biscuit base white chocolate cheesecake, 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.

**£19.95 PER PERSON**

**CHOICE OF COFFEES FROM £2.10**

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

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



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# BOXING DAY FEAST

**£34.95**

**PER PERSON**

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

12.00 - 2.15pm

2.30pm - 4.45pm

5.00pm - 7.15pm

**26th December, 2018**



The Fountain Inn, Adam's Hill, Clent, West Midlands DY9 9PU  
Tel: 01562 883286  
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 CELERIAC AND CURRY SOUP (V)

A spiced cream of celeriac soup, served piping hot with mint yoghurt and a vegetable samosa.

## HOMEMADE CHICKEN LIVER PÂTÉ (Coeliac version available)

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

## FRESH SZECHUAN CHICKEN SALAD (VVH)

Fresh chicken marinated in Szechuan spices then roasted and tossed in an Oriental style citrus salad.

## TIGER PRAWNS

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## HOMEMADE SMOKED FISH MOUSSE (VH) (Coeliac version available)

Smoked mackerel, salmon and trout set with cream cheese and horseradish. Served with mixed leaves and toasted bread thins.

## BLUE CHEESE MUSHROOMS (C) (VN)

A melange of mushrooms bound in a rich blue cheese sauce then baked in the oven. Served with mixed leaves on the side.

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## 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 COD ROYALE (C)

Steamed fresh cod supreme, served under a creamy white sauce with fresh spinach, prawns, clams and mussels.

## FRESH SALMON EN CROUTE

Fresh salmon, topped with sunblushed tomato, chives and cream cheese, wrapped in puff pastry and baked until golden brown, served with a creamy tomato and herb sauce.

## VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

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## CHRISTMAS PUDDING AND PROPER BRANDY SAUCE

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

## CHOCOLATE BROWNIE (V) (C)

A warm chocolate brownie, accompanied by a hot chocolate sauce shot and chocolate ice cream.

## ST. CLEMENT'S MERINGUE

An orange and lemon curd, topped with a scorched Italian meringue and accompanied by homemade shortbread biscuits.

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Our very own sticky date pudding, served warm with lashings of toffee sauce and vanilla ice cream.

## WHITE CHOCOLATE AND PASSION FRUIT CHEESECAKE

A biscuit base white chocolate cheesecake, 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.

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