

# THE ROUNDABOUT HOTEL



## CHRISTMAS MENU

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# STARTERS

## SOUPS

### CALIFORNIAN SPRING VEGETABLE

VEGETABLES FINELY CHOPPED IN A VEGETABLE BROTH.

### CHICKEN AND GINGER

CREAMY CHICKEN SOUP WITH A SUBTLE TASTE OF GINGER.

## COLD STARTERS

### CHICKEN LIVER PATE

HOME-MADE PATE SERVED WITH HOT BUTTERED TOAST.

### PRAWN COCKTAIL

AN OLD CLASSIC – PRAWNS IN MARIE-ROSE SAUCE SERVED ON A BED OF SALAD WITH BUTTERED BROWN BREAD.

## HOT STARTERS

### BARBECUED SPARE RIBS

SUCCULENT RIBS IN A BARBECUED SAUCE.

### CREAMED MUSHROOMS

BUTTON MUSHROOMS COOKED IN A CREAM SAUCE TOPPED WITH GRILLED CHEESE.

# MAIN COURSES

## FISH DISHES

### SALMON FILLETS

GENTLY GRILLED WITH PARSLEY BUTTER.

### BATTERED SCAMPI

LARGE WHOLE-TAIL SCAMPI NESTLING ON A BED OF LETTUCE.

## COOKED IN A SAUCE

### CHICKEN CAMEMBERT

A CHICKEN BREAST FILLED WITH CAMEMBERT CHEESE AND  
TOPPED WITH A CREAMY MUSHROOM SAUCE

### PORK FILLETS

FILLET OF PORK WRAPPED IN SMOKED BACK BACON CUT INTO TORNADOES THEN  
GENTLY SIMMERED IN A SAUCE OF WHITE WINE, CREAM,  
MUSTARD SEEDS AND ENGLISH MUSTARD.

## STEAKHOUSE GRILLS

### SIRLOIN STEAK

8OZ SIRLOIN STEAK GRILLED AND SERVED WITH ANY OF THE SAUCES BELOW:

**STEAKS ARE COOKED TO YOUR TASTE AND SERVED PLAIN OR  
WITH ONE OF THE FOLLOWING SAUCES**

MEXICAN PEPPERED SAUCE (HOT)

AU POIVRE SAUCE (BLACK PEPPER)

CHASSEUR SAUCE (MUSHROOM & TARRAGON SAUCE)

DIANE SAUCE (CREAMY RED WINE SAUCE)

### GAMMON STEAK

A LARGE GAMMON STEAK GRILLED AND TOPPED WITH A EITHER  
A PINEAPPLE OR TWO FRIED EGGS

## ROASTS

### ROAST BEEF

THICK SLICES OF ROASTED BEEF SERVED WITH A RICH GRAVY &  
A YORKSHIRE PUDDING.

### ROAST TURKEY

THICK SLICES OF TURKEY SERVED WITH PIGS IN BLANKET,  
STUFFING & A TURKEY GRAVY.

# VEGETARIAN MEALS

## VEGETABLE CANNELLONI

FILLED WITH SPINACH AND CHEESE TOPPED WITH A BÉCHAMEL SAUCE.

## VEGETABLE TIKKA MASALA

A MILD TOMATO BASED CURRY COOKED TANDOORI STYLE.

# DESSERTS

## COLD SWEETS

### BLACK CHERRY MERINGUE.

MORRELO CHERRIES IN THICK SYRUP WITH MERINGUES,  
ICE CREAM, AND WHIPPED CREAM.

### BAILEYS CHEESECAKE

HOMEMADE CHEESECAKE LACED WITH BAILEYS

### CRÈME BRULÉE

AN AUTHENTIC CLASSIC FRENCH BRULÉE

### ICE CREAM

VANILLA ICE CREAM TOPPED WITH CHOCOLATE SAUCE.

## HOT DESSERTS

### CHRISTMAS PUDDING

SERVED WITH A CHOICE OF CREAM, CUSTARD OR ICE CREAM.

### BREAD AND BUTTER PUDDING

HOME MADE BREAD AND BUTTER PUDDING SERVED WITH FRESH CREAM,  
CUSTARD OR ICE CREAM.

### APPLE AND CHERRY PANCAKE STACK

THREE AMERICAN STYLE PANCAKES INTERLACED WITH CHERRY AND APPLE SAUCE,  
TOPPED WITH FRESH CREAM.

**IF YOU WISH A CHEESE BOARD AS WELL AS A DESSERT THERE IS AN EXTRA  
CHARGE OF £3.00**