

THE ROUNDAABOUT HOTEL



CHRISTMAS MENU

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STARTERS

GARLIC BREAD

3 Slices of Garlic Bread. Can also be topped with Melted Cheese.

SPRING VEGETABLE SOUP

Vegetables finely chopped in a vegetable broth.

CHICKEN AND GINGER SOUP

Creamy Chicken soup with a subtle taste of ginger.

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.

CREAMY MUSHROOMS

Button Mushrooms cooked in a cream sauce topped with grilled cheese.

MAIN COURSES

FISH DISHES

TROUT

Whole Trout Filled with prawns and topped with almonds , grilled in butter.

FILLET OF SALMON

Gently grilled in butter.

FISHERMAN'S CATCH

Breaded Scampi, Calamari, Queen Scallops & Fish Goujons

Served with Tartar Sauce & a Wedge of Lemon

COOKED IN A SAUCE

CHICKEN CAMEMBERT

A Chicken breast wrapped in Ham filled with Camembert cheese and topped with a creamy Mushroom sauce

PORK FILLETS

Tenderloin of pork wrapped in smoked back bacon simmered in a Creamy Mustard Sauce

DUCK IN ORANGE SAUCE

Breast of duck slowly pan fried, cooked medium and covered in an orange sauce.

STEAKHOUSE GRILLS

RIB EYE STEAK (£3 SUPPLEMENT)

10oz of Rib eye steak grilled and served with any of the sauces below

SIRLOIN STEAK

8oz of sirloin steak grilled and served with any of the sauces below

**STEAKS ARE COOKED TO YOUR TASTE AND SERVED ON THEIR OWN
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)

OTHER GRILLS

MIXED GRILL (£5 SUPPLEMENT)

8oz Sirloin Steak , Chicken Breast, Lamb Chop, Sausage, Gammon Steak
and 2 Fried Eggs. All on One plate!

GAMMON STEAK

A large gammon steak grilled and topped with either a
pineapple or two fried eggs

LAMB CHOPS

Three British lamb chops grilled and served with mint sauce.

ROASTS

ROAST TURKEY

Thick slices of turkey served with pigs in blanket, stuffing & a turkey gravy.

ROAST LAMB

Roasted with Rosemary & Garlic, sliced and served with a mint gravy.

ROAST BEEF

Thick slices of roasted beef served with a rich gravy & a Yorkshire pudding.

ROAST CHICKEN

Served with Sage and Onion Stuffing

VEGETARIAN MEALS

VEGETABLE CANNELLONI

Filled with spinach and cheese topped with a béchamel sauce.

BROCCOLI AND CAULIFLOWER CRUMBLE

Broccoli and Cauliflower cooked in a cheese sauce topped with a Garlic and Herb Crumb.

MUSHROOM & CHESTNUT TART

A Pastry Tart filled with Mushrooms & Chestnuts in a creamy sauce.

DESSERT MENU

BLACK CHERRY MERINGUE.

Morrello cherries in thick syrup with meringues, ice cream, and whipped cream.

BAILEY'S CHEESECAKE

Homemade cheesecake laced with baileys

CRÈME BRULÉE

An authentic classic French Brulée

ICE CREAM

Vanilla Ice cream topped with Chocolate Sauce.

CHRISTMAS PUDDING

Served with a choice of Cream, Custard or Ice Cream.

STICKY TOFFEE PUDDING

A Classic sponge cake made with dates covered in a creamy toffee sauce.

Can be served with Cream, Ice Cream or Custard

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.

CHEESE BOARD

A Selection of Cheeses accompanied by Savoury Biscuits

**If you would like a cheese board as well as a dessert
there is an extra charge of £4.00**

Tea & Coffee will be served at no extra charge.