

# 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.

## HOT & 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.

### 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

### TROUT

WHOLE TROUT FILLED WITH PRAWNS AND TOPPED WITH ALMONDS , GRILLED IN BUTTER.

### 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 LA FRANÇAIS

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.

### DUCK IN AN ORANGE SAUCE

BREAST OF DUCK SLOWLY PAN FRIED, COOKED MEDIUM RARE AND COVERED IN AN ORANGE SAUCE.

# STEAKHOUSE GRILLS

## RIB EYE STEAK

8OZ 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

RUMP STEAK, SAUSAGE, BACON, LAMB CHOP, PORK CHOP - 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.

## PORK CHOPS

TWO GRILLED PORK CHOPS SERVED WITH APPLE SAUCE.

# ROASTS

## 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 VENISON

ROASTED VENISON COOKED IN A RED WINE SAUCE WITH BABY ONIONS.

## ROAST TURKEY

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

# VEGETARIAN MEALS

## VEGETABLE CANNELLONI

CANNELLONI PASTA TUBES FILLED WITH SPINACH AND CHEESE TOPPED WITH A BÉCHAMEL SAUCE.

## CREAMY VEGETABLE KIEV

A MIXTURE OF VEGETABLES IN A CREAMY GARLIC SAUCE COATED IN BREADCRUMBS.

## VEGETABLE TIKKA MASALA

A MILD TOMATO BASED CURRY COOKED TANDOORI STYLE.

# DESSERT MENU

## 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, CUSTARD OR ICE CREAM

**IF YOU WOULD LIKE A CHEESEBOARD AS WELL AS A DESSERT,  
THERE IS AN EXTRA CHARGE OF £2.50**

**TEA & COFFEE WILL BE SERVED AT NO EXTRA CHARGE.**