

Winterton Arms - Christmas Menu 2006

Entree's

Parsnip. Lemon Thyme Soup with spiced rooty crisps.

Crispy Pancetta, Avocado & Baby Spinach Salad with soft quails eggs and honey mustard dressing.

Baked Goats Cheese Chevre with warm red pepper and plum tomato and a balsamic and roast garlic dressing.

Cod. Prawn and Salmon cakes coated in crispy crumbs, sesame seeds with peppery rocket leaves and salsa Verde

Mains

Slow cooked beef in red wine with seasonal roast vegetables and creamed potatoes.

Traditional Roast Crown of Turkey with sage, apricot and hazelnut stuffing and all the Christmas trimmings.

Duo of Seabass and Scallop with confit potatoes, garlic spinach and sauce vierge.

Twice baked Smoked Applewood Soufflé with salsafy, baby leeks and a sweet potato rosti.

Desserts

Spiced Victoria Plum crepes with vanilla ice cream and plum syrup.

Individual Christmas Pudding with chilled crème Anglais.

Pear and Caramelized Chestnut Tarte Tatin with dark chocolate sauce

2 Courses - £15.95. 3 Courses - £19.95

Advance Booking Only

Winterton Arms, Crockerhill, Chichester

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