

# The Sawley Arms Xmas Menu 2009

## Starters

House Soup with croutons

Duck and Orange Pate, cumberland jelly, baby spinach, orange & toasted pumpkin seeds

Prawn & crayfish cocktail, celery & apple, little gem, marie rose

Salad of candied walnuts, melon & spiced pears,  
Chicory & raddichio leaves, honey & poppyseed dressing

## Main courses

Roast ballotine of Turkey, sage & leek sausage seasoning,  
Sweet potato & parsnip dauphinoise, cranberry & ginger relish, red wine reduction

Roast fillet of cod, rich tomato sauce, steamed green beans  
sweet paprika potatoes, caper berry butter

Beef bourguignon

Braised red cabbage & beetroot, creamed mashed potatoes

Yorkshire fettle & spinach tart, roast cherry tomato dressing

All served with a selection of seasonal vegetables

## Sweets

Sawley's Christmas pudding, brandy sauce

Amaretti chocolate trifle

A wicked confection of amaretti biscuits, dark chocolate mousse,  
amaretto liqueur & vanilla pod custard

Panettone bread & butter pudding, satsuma marmalade, organic eggs & cream

Brandysnap basket, cornish ice cream, madeira soaked lexia raisins

Freshly ground coffee & homemade mince pies

One course including coffee & mince pies - £12:95 children up to 10 £7

Two courses including coffee & mince pies - £17:95 children up to 10 £9

Three courses including coffee & mince pies - £22:95 children up to 10 £11

# The Sawley Arms

## NEW YEARS EVE MENU 2009

### Starters

Roasted plum tomato & red pepper soup, basil crème fraîche, parmesan crisps

Salmon 3 ways : salmon mousse, bleikers whisky cured smoked salmon  
smoked salmon pate, cucumber pickle, celeriac remoulade

Salad of candied walnuts, melon & spiced pears,  
chicory & raddichio leaves, honey & poppyseed dressing

### Main courses

Roast rare sirloin of beef, yorkshire pudding, claret gravy, fresh horseradish relish  
roast potatoes , celeriac & sweet potato mash

Roast fillet of cod, rich tomato sauce, steamed green beans  
sweet paprika potatoes, caper berry

Yorkshire fettle & spinach tart, cherry tomato dressing

All served with a selection of seasonal vegetables

### Sweets

#### Trio of desserts

Rich chocolate tart with raspberry sorbet , cardamom crème brulee  
Steamed butterscotch pudding, butterscotch sauce

Freshly ground coffee , chocolates & cranberry & walnut biscotti's

### Cheese Table

Selection of english cheeses, savoury biscuits, house chutney, grapes & fruit cake

### Midnight celebration

Glass of champagne to welcome in 2010

£29:95 per person

Telephone 01765 620642

[www.sawleyarms.co.uk](http://www.sawleyarms.co.uk)