

The Griffin Inn
Swithland
2017 Christmas Fayre Menu

Starters

Woodland Mushrooms, Garlic & Parsley Cream On Toasted Brioche

Home Made Chicken Liver & Brandy Pate, Festive Relish & Toasted Bread

Chilli & Lime King Prawn Skewers With A Sweet Chilli Dip

Fire Roasted Red Pepper & Tomato Soup With Fresh Bread & Butter

Main Course

Traditional Leicestershire Roast Turkey Crown basted in our own Herb and Chestnut Butter served with Traditional Festive Trimmings

Slow Braised Lamb Shank Braised In A Port & Redcurrant Jus Served With Fluffy Roasted Potatoes

Baked Salmon Fillet With Sautéed Potatoes Baby Spinach, Cherry Tomatoes & A Fresh Herby Mayonnaise

"Beet" Bourguignon Topped With A Scallion Dumpling With Mash Potato (V)

Desserts

Festive Brioche & Butter Pudding, English Custard

Rich Chocolate & Cherry Roulade, Chantilly Cream

Sicilian Lemon Cheesecake, Fresh Raspberries & Raspberry Coulis

Cheddar, Brie & Blue Cheese, Crackers & Home Made Chutney

Tea, Coffee & Mini Mince Pies To Follow

2 Courses 19.95

3 Courses 25.95

