



Christmas 2010 @ duckegg bluu

To start

Mixed Olives
Pate Selection
Bread selection with hummous, tapenade, olive oil and balsamic
Antipasto of Italian cooked meats
Winter vegetable soup with a warm bread roll
Tempura king prawns and a sweet chilli sauce
Fresh Scottish mussels in a white wine and cream sauce
Chicken liver parfait with a cranberry chutney and toasted brioche
Brie and red onion tarte-tartin with mixed leaves
Smoked salmon gravadlax with traditional, capers, lemon and shallots
Prawn cocktail with marie rose sauce, brown bread and butter
Terrine of pheasant with a cranberry and onion confit.

Main course

Fillet of beef with a chasseur sauce and root vegetables and home cut chips
(£4.50 Supplement)
Cornfed chicken on crushed new potatoes with creamed leeks and pancetta
Duck breast with plum sauce and Lyonnaise potatoes
Roast turkey with roasted potatoes, sprouts, carrot and swede, honey roast parsnips,
Homemade stuffing, cranberry sauce and red wine jus.
Salmon fillet with crushed new potatoes, asparagus and hollandaise sauce
Asparagus and wild mushroom risotto with a rocket salad
Sea bass on a black olive linguini with a pesto dressing
Pork belly with potato rosti, spinach and a red wine jus
Lamb shank with creamed potato roasted carrot and parsnip red wine jus
Linguini with a Provencal sauce grilled goats cheese and a lemon oil

Desserts

Chocolate torte with mascarpone cream and kirsch cherries
Christmas bread and butter pudding with custard
Cinnamon crème brulee
Mixed Ice cream selection
Cheese and artisan biscuits

Lunch £19.95 Three courses

Dinner £26.95 for Three courses

Pre order required larger parties to choose 4 starters and 4 main courses and desserts