

Bird in Hand
High St Saltford
Tel: (01225)873335

Christmas 2009



Celebrate with us
Lunchtime and Evening.....
Monday 30th November – Tuesday 23rd December
(excluding Saturdays & Sundays)

Roast crown of local TURKEY
served with all the festive trimmings

FILLET OF fresh SALMON
with crab stuffing and an olive, caper veirge salsa

Shoulder of ENGLISH LAMB
Slow cooked and coated with a rosemary mint &
olive oil crust with a Port wine sauce

FILO PARCEL
of roasted artichokes, leeks & Roquefort cheese
served with a Wild Mushroom cream sauce

All served with seasonal vegetables
& selection of potatoes

Traditional Christmas pudding & brandy sauce

Rich chocolate & Baileys tart
with raspberries & cream

Tropical fruit filled Meringue
topped with toasted coconut

A vanilla & caramel Icecream pot

Selection of English cheeses

Coffee & Mints



£13.50



FESTIVE BANQUET

Monday 30th November – Tuesday 23rd December
(excluding Saturdays & Sundays)

AVAILABLE LUNCHTIME OR EVENING

Roast Parsnip & Apple soup
with crème fraiche

Warm Goats cheese, red onion & sweet pepper
tartlette, rocket salad & balsamic vinaigrette

“Bird in Hand” farmhouse pate,
pear & apple chutney & crusty bread

Dill & lime marinated Seafood Salad with cherry
tomatoes & avocado

Roast crown of LOCAL TURKEY
served with all the festive trimmings

Shoulder of ENGLISH LAMB
Slow cooked and coated with a rosemary mint &
olive oil crust with a Port wine sauce

FILLET OF fresh SALMON
with crab stuffing and an olive, caper veirge salsa

BEEF BOURGUIGNONNE
accompanied by creamy mashed potatoes
& seasonal vegetables

FILO PARCEL
of roasted artichokes, leeks & Roquefort cheese
Served with a Wild Mushroom cream sauce

Traditional Christmas plum pudding & brandy sauce

Rich chocolate & Baileys tart, raspberries & cream

Tropical fruit Meringue topped with toasted coconut

A vanilla & caramel Ice cream pot

Selection of English cheeses

Coffee & Mints

£20

Including ½ bottle of wine per person £22.50