

# CHRISTMAS

## MENU

Monday 20<sup>th</sup> November to Friday 22<sup>nd</sup> December 2017

### STARTER

Homemade chefs soup of the day  
served with white or brown bread

Baked field mushroom with stilton and leek duxelle  
served with apple & radish slaw

### MAIN COURSE

Staffordshire roast turkey

Served with festive trimmings, homemade lemon and thyme stuffing and pan gravy

Home-baked honey and mustard glazed Christmas ham  
served with Pershore college cider gravy

Fillet of salmon served with dill and caper sauce on a bed of pesto tagliatelle

Mushroom, parmesan, halloumi and rosemary potato gratin

All main courses are served with a selection of local fresh seasonal vegetables

### DESSERT

Christmas pudding

Homemade plum crumble

Homemade mincemeat and apple sponge pudding

Served with a choice of homemade custard, brandy sauce, cream or ice cream

Freshly brewed filter coffee or English breakfast tea and mince pie

**Two Course £16.95**

**Three Course £18.95**

Booking essential and available for parties of 20 or more, excludes weekends.

Apple Barn Restaurant, Evesham Garden Centre Tel:- 01386 761333

