

The Blacksmiths Arms Flaxton (01904 468210)
Christmas Menu 2009

Starters

Home made cherry tomato and red onion soup, served with a warm crusty roll

Classic prawns Marie Rose served with Granary bread

Giant field mushroom stuffed with chopped smoked bacon, homemade onion marmalade and finished with melted stilton
Strips of smoked chicken breast served on a bed of rocket and crispy croutons with home made spicy chutney.

Main Course

Traditional Roast Turkey with bacon and sausage roll, homemade stuffing and apple sauce, rich home made gravy, roast potatoes and seasonal vegetables

Roast Rack of Pork served in a home made caramelised apple and cider sauce, served with stuffing, roast potatoes and seasonal vegetables

Succulent pieces of braised beef, in a rich red wine and mushroom sauce, served with horseradish dumplings, and creamy mash.

Home made vegetable curry served on a bed of fragrant rice with mango chutney and a poppadom.

Herb Crusted Salmon on a bed of Provencal vegetables served with rosemary and garlic potatoes.

Puddings

Traditional Christmas pudding with Brandy Sauce

Chocolate Brownie served with vanilla & toffee ice-cream, finished with a warm butterscotch sauce.

Eton Mess served with ice Cream

Fresh Coffee and after dinner mint.

Cheese Board (£1.95 Extra)

Two Courses: £15.95 - Three Courses: £19.95

Available from Friday 20 November – Wednesday 23 December

Lunches available for parties of 10 or more by arrangement.