

*The Beetle & Wedge Boathouse*  
*01491 651381*

*December Party Menu 2012*

*Please select your favourite five starters & five main courses to create your party's menu  
(Available throughout December for parties of 10 or more)*

*Roasted Nuts & Olives*

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*Pan Fried Fillets of Brixham Sardines, Caper & Tomato Salsa*

*Half Dozen Baked Snails in Garlic Butter*

*Duo of Beetroot Cured & Smoked Salmon, Little Waldorf*

*Madagascan Crevettes, Lime & Corriander Mayonnaise*

*Homemade Game Terrine & Fresh Fig Chutney, Toasted Lemon Thyme Bread*

*Crispy Duck, Ginger Risotto Cake & Plum Sauce*

*Lightly Curried Parsnip Soup, Crispy Shallots*

*Basil Infused Goat's Cheese Panacotta, Red Onion Coulis, Rocket & Parmesan Crisp*

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*Sirloin Steak, Chimichurri Sauce*

*West Hagbourne Ox Cheek Pie*

*Lightly Curried Root Vegetable & Mushroom Pie*

*Fillet of Cornish Seabream, Spinach, Salmon & Tarragon Fishcake, Beurre Blanc*

*Supreme of Local Pheasant, Olive Oil Mash, Mince Puffs, Baby Onions, Chestnut & Port Wine Sauce*

*Local Venison Casserole, Bourguignonne Garnish, Lemon Thyme Beignet*

*Risotto Milanese, Butternut Squash, Spinach, Green Peas & Parmesan Crisp*

*Escalope of Cornish Hake, Celeriac Mash, Salt & Pepper Squid, Caper Beurre Blanc*

*All Served with Seasonal Vegetables & Goose Fat Roast Potatoes*

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*Vanilla Crème Brulee*

*Apple & Blackberry Crumble, Real Custard*

*Mulled Wine Jelly, Peppermint & Cranberry Shortbread*

*Trio of Farmhouse Cheeses*

*Christmas Pudding, Real Custard & Brandy Cream*

*Treacle Sponge, Vanilla Ice Cream*

*Hazelnut Panacotta, Espresso & Chocolate Coulis, Coffee Ice Cream, Biscotti*

*Chocolate Pot, Chantilly Cream & Chocolate Ice Cream*

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*Cafetières of Freshly Ground Columbian Coffee,*

*Served with Homemade Mince Pies*

***£39.50 per person***