

Alison House
Christmas Dinner Menu
December 1st – 21st December 2019

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Soup of the Day topped with Crispy Croutons

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Salmon, Prawn and Cream Cheese Mousse wrapped in Smoked Salmon

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Glazed Goats Cheese with Toasted Walnuts and Salad Garnish

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Chicken and Pork Liver Pate with Cumberland Sauce and Toasted Ciabatta

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Platter of Melon with lemon Sorbet

Derbyshire Reared Breast of Turkey with Bacon Chipolatas, Gravy, Cranberry, Onion and Sage Stuffing

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8oz Sirloin Steak with a Creamy Peakland Blue Cheese Sauce and Twice Cooked Chips

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Poached Fillet of Salmon with a Prawn and White Wine Sauce

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Spinach and Cream Cheese Roulade on a Bed of Tomato and Pepper Salsa

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Pan Fried Breast of Duck with a Sticky Plum Sauce

All the above served with Duchess Potatoes, Seasonal Vegetables and Roast Potatoes

Traditional Christmas pudding with Brandy Sauce

Dairy Ice Cream with Fruits of the Forest Compote

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Chocolate Fondant with Chantilly Cream

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English Cheese Platter with Celery, Grapes and Biscuits

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Lemon Panna Cotta with Raspberry Puree and Homemade Shortbread

Coffee and Mints

4 Courses £22.95

For Parties of six or more a pre-order is required
Also a non refundable deposit of £10.00 per Person



Before placing your order, please inform your server if a person in your party has a food allergy so we can advise you on your Menu Selection