

BLUE BOWL COUNTRY INN & RESTAURANT
NEW YEARS EVE EXTRAVAGANZA
WITH PAUL SALVAGE

Curried Parsnip, Apple & Cheddar Soup
Served with Warm Focaccia

King Scallops & King Prawns
Bacon & Black Pudding with Sherry Mushroom & Onion Cream

Grilled Goats Cheese, Med Veg Risotto
Balsamic Reduction

Venison Medallions
Bacon, Mushrooms & Onions, Red Wine & Cranberry Reduction

Prawn Crab & Lobster Cocktail
Fresh Prawns, Crab & Lobster bound in a homemade Marie Rose Sauce

Chicken Liver, Brandy & Sherry Parfait
Toasted Focaccia & Red Onion Marmalade

Roast Free Range Turkey
Yorkshire Pud, Goose Fat Roasties, Pigs in Blankets, Stuffing & Homemade Gravy

Roast Sirloin of Beef
Dauphinois Potatoes, Drambuie, Mushroom and Onion Cream

Somerset Pork Fillet
Dauphinois with a Cider Apple Sage & Cheddar Sauce

Salmon En croute
Salmon in pasty with a Spinach Mushroom and Dill Farce with Sauce Mousseline

Brie Spinach and Mushroom Wellington
Provencal Vegetables Tomato and Basil Sauce

Christmas Pudding
Brandy Snap Basket filled with Brandy Butter

Sticky Toffee Pudding
Butterscotch Sauce & Vanilla Ice Cream

Vanilla Bean Creme Brulee
Served with Chocolate Chip Cookies

Chocolate Chantilly Filled Profiteroles
On a Bed of Warm Toffee Sauce

Fresh Fruit Salad, Tuile Basket, Ice Cream

Selection Of Cheese & Biscuits
Celery, Grapes & Festive Chutney

3 Courses of Fabulous Fayre @ £37.50

Deposits and preorders are required

www.thebluebowl.co.uk

TO BOOK RING 01761 221269