



Mackintosh's Canteen - Christmas Menu 2011

Starters

Deep Fried Brie, Apple, Pear and Raisin Chutney, Remoulade, Mixed Leaves,
Aged Balsamic

Warmed Smoked Salmon, Fennel and Orange Herb Leaf Salad, Horseradish
and Chive Crème Fraiche

Cream of Locally Grown Roasted Root Vegetable Soup, Warm Organic Bread

A Terrine of Norfolk Reared Pork, Apricot and Pistachio with House Toast
and Home Made Piccalilli

Mains

Roast Norfolk Turkey Breast, Roast Potatoes, Garlic & Rosemary Carrots, Roast
Parsnips, Buttered Sprouts, Sage and Onion Stuffing, Bread Sauce,
Chipolatas wrapped in Bacon, Red Wine Jus

Casserole of Local Venison with Juniper Berries, Pommery Mustard Mash
and Braised Red Cabbage

Pan Fried Salmon with a Wild Mushroom and Fennel Duxelle, Saffron Potatoes,
Lemon and Caper Beurre Blanc

Pitivither of Globe Artichoke, Goat's Cheese and Confit Red Onion with a lightly
Dressed Mixed Leaf Salad

Desserts

Christmas Pudding, Light Vanilla Custard

Rich Chocolate Mousse, Hazelnut Praline, Confit Orange and Mint Salad

Baked Cherry and White Chocolate Cheesecake, Vanilla Crème Fraiche,
Tuille Biscuit

Rum and Raisin Parfait, Roast Banana, Caramel Sauce

2 Courses £19.95 / 3 courses £24.95

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Please see reverse for the menu pre-order form