

Crawley Conservative Association

Christmas Evening Dinner at the Shipley Bridge

2 courses £17.99 or 3 courses £20.99

On Saturday 10th December 2016 at 7pm for 7:30pm



Starters

Chorizo Bubble & Squeak

Roast Parsnip, Honey & Sage Soup (V)

Pork Liver, Duck & Orange Pâté

Crayfish Cocktail

Mains

Chef & Brewer Festive Burger: A 6oz steak burger topped with a 4oz British pork & cracked black pepper burger, grilled back bacon, melted Brie and cranberry sauce. Served in a brioche bun with chips and cranberry sauce

Oven-Roasted Cod Loin: With a sage & onion crumb, served on roasted new potatoes, with buttered fine beans and a prawn & thermidor sauce

Winter Roulade (V): A roulade of red cabbage, apple & Brie served with roasted new potatoes, Yorkshire pudding, buttered sprouts, roasted carrots, honey-roasted parsnips and vegetarian gravy

The dishes below are served with home-made goose fat roast potatoes, Yorkshire pudding, roasted carrots, honey-roasted parsnips and buttered sprouts

British Hand-Carved Turkey: Served with sage, onion & cranberry stuffing, pig in blanket and gravy

Slow-Cooked Rib of Beef: Served on the bone and with pig in blanket. Finished with a rich red wine sauce (£2 supplement)

Pan-Fried Duck Breast: Finished with a rich red wine sauce

Pan-Fried Lamb Rump: Served pink with a rich redcurrant & pancetta sauce (£2 supplement)

Puddings

Festive Fruit & Butterscotch Pudding

Triple Chocolate Brownie

Cheese & Biscuits (£1 supplement)

Gingerbread Cheesecake

Apple & Mince Pie Crumble

