

THE ADELAIDE

Christmas Menu

Starters

Cream of Parsnip Soup ^v | Spiced cinnamon apple and cream of parsnip soup with warm, artisan baguette

Ardennes Pâté | Classic pork liver pâté, onion & fig compote and toasted bloomer

Luxury Smoked Salmon Gratin | Smoked salmon and leeks in a chive cream velouté gratin served with toasted wholemeal bloomer

Chevre Tart ^v | Caramelised vegetables with tomato sauce topped with goats' cheese and a balsamic reduction

Mackerel and Spinach Mousse | Smoked mackerel and spinach mousse with mixed leaves, and blue cheese dressing, served with toasted bloomer

Mains

All served with seasonal vegetables

Free Range Turkey | Traditional roast turkey with slices of gammon ham and all the trimmings including crispy roast potatoes

Lamb Shank | Slow cooked, tender lamb shank with crushed potatoes, redcurrant jelly and mint jus

Salmon Fillet Wellington | Succulent salmon fillet with cream cheese served with a lemon, dill and pea broth and creamy mashed potatoes

Salmon Stuffed Pimento | Roasted pepper filled with smoked salmon, mushroom and watercress risotto, topped with freshly shaved Parmesan

Roasted Vegetable Pie ^v | Roasted beetroot, leek, carrot and swede pie with sage & onion, served with chilli and olive dressed new potatoes and fresh tomato sauce

Desserts

Christmas Pudding | Traditional, fruity Christmas pudding served with hot custard and brandy sauce

White Chocolate Brownie | White chocolate and raspberry brownie served with fruit coulis and Chantilly cream

Treacle and Walnut Tart | Sweet and sticky treacle tart served with mulled wine berry compote

Christmas Brûlée | Creme brûlée with zesty lemon curd, raspberry and ginger twist

Cheeseboard Selection | Brie, Stilton and mature Cheddar served with biscuits, celery and grapes

To Finish Off

Tea or Coffee and Mince Pies

TWO COURSES £21.95 ● THREE COURSES £25.95

A deposit of £10 per person is required when booking your party. If you have a food allergy or intolerance, please let us know in advance. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not contain all ingredients. Fish dishes may contain bones. All weights approximate when uncooked. Written allergy information is available on request. ^vsuitable for vegetarians 0918

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CHRISTMAS BOOKING FORM

Booking in the name of.....
 Date & time of booking.....Number in party.....
 Contact number.....Email.....
 Any special requirements.....
 Deposit paid.....

Please complete and return to us here at The Adelaide seven days before your meal along with your deposit of £10 per person
 Thank you

NAME	STARTERS					MAINS					PUDDING				
	Soup ^v	Pâté	Gratin	Tart	Mousse	Turkey	Lamb	Salmon	Stuffed pepepr	Vegetable Pie ^v	Christmas pud	Brownie	Treacle tart	Brûlée	Cheese board

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