

The
BLAIR

**Proposed Festive Table d'Hôte Lunch Menu
for December 2009 @ The Blair**

3 Courses: £17.95 • 2 Courses: £13.95

Seasonal Fruit with Fruit Coulis and Sorbet (v)

Chicken Liver Pâté with a Red Onion Marmalade and Toasted Garlic Bread

Cornets of Smoked Salmon and Prawn Marie Rose Sauce served with fresh Lemon
Bruschetta with Tomato, Red Onion, Garlic and Basil Topped with Buffalo Mozzarella (v)

Chicken and Bacon Caesar Salad with Crisp Leaves, Parmesan Cheese and Croutons

Blair Soup of the Day

Burns Country Hot Smoked Salmon with Seasonal Salad and Lemon Butter Sauce

Traditional Roast Turkey with Chipolatas, Game Chips and Cranberry Sauce

Coconut Coated Chicken Breast stuffed with Bacon and Banana served with a Thai Curry Sauce

Beef Olives with Flat Mushrooms and Peppercorn Sauce

Spicy Lamb Casserole with Peppers, Onions, and Pineapple served with a Rice Pilaff

Wild Mushroom and Leek Strudel served with a Thyme and Port reduction (v)

Chilli Caramel Salmon with Onions topped with Coriander served with a Spicy Cous Cous

Christmas Pudding with Cinnamon Ice Cream and Brandy Sauce

Chilled Lemon Posset served with Fresh Raspberry's and Homemade Butter shortbread

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Belgian Waffles with Caramelised Bananas in Butterscotch Sauce and Cinnamon Ice cream

Meringue Nest with Fresh Strawberries, Cream and Chocolate Curls

Chocolate Fudge Cake with Fresh Cream or Ice Cream

Freshly Ground Coffee or Tea served with Mini Mince Pies