

The BLAIR

Table d'Hôte Supper Menu for December 2010 @ The Blair

3 Courses: £22.95 • 2 Courses: £17.95

Seasonal Fruit Platter served with Fruit Coulis and an Orange and Mulled Wine Sorbet

Duck Liver Pâté with a Spiced Cranberry Marmalade and Toasted Garlic Bread

Traditional Prawn Cocktail with Marie Rose Sauce

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

Smoked Salmon and Prawn Marie Rose Cornets served with Fresh Lemon

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

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

Tart of Provençal Vegetables
topped with Sliced Tomatoes and glazed with Brie served with a Pinenut and Rocket Salad

Traditional Steak, Sausage and Ale Pie

Lambs Liver served with Black Pudding, Bacon and Caramelised Onions

Grilled Minute Steak served with Garlic Prawns

Christmas Pudding with Cinnamon Ice Cream and Brandy Sauce

Chilled Orange and Passionfruit Posset served with 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

Chocca Mocha Tart served with Spiced Caramelised Oranges and an Orange Sorbet

Freshly Ground Coffee or Tea served with Mini Mince Pies