

BOXING DAY £32.50

Old Fashioned Lentil Soup
With Dumplings

Goose Liver Pate in a Brioche Dough
With Redcurrant and Watercress salad and Redcurrant sauce

Crispy Local Bacon and Avocado Salad
Sweet Pickled Mushrooms, Apple, Quails Egg
mixed leaves with warm honey and mustard dressing

Linguine Pasta In a light cream sauce
with fresh Smoked Salmon topped with dried Dill

Chilled Fruit Cocktail Platter Perfumed with Malibu Rum

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Roast Staffordshire Turkey
Chestnut Stuffing and Traditional Trimmings

Roast Rib of Local Beef
Yorkshire Pudding and Horseradish Sauce

Local Rump of Lamb
Marinated in Garlic, Ginger, Fennel and Fresh Mint
Griddled and served on a Shallot Marmalade Mash
With Redcurrant Jus

Steamed Salmon
With Scallops, Courgettes, Spinach and Saffron Sauce

Wild Mushroom, Cherry Tomato and Goats Cheese
Bread and Butter Pudding Drizzled with Sweet Chilli Oil

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Christmas Pudding with Brandy Sauce

Grand Marnier Flavoured Truffle Omelette

Chocolate Parfait with Red Fruit Compote and Crème Anglais

Apple Pie with Macedonia Nut Brittle Ice Cream

Meringue Tartlet with Vanilla Ice Cream and Berry Ragout

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Coffee with Hand Made Chocolates

Booking Terms and Conditions

Telephone 01782 680052 to make your
reservation.

Verbal bookings will be held provisionally for a maximum of 14
days pending a deposit of £10 per person.

Provisional bookings that are not secured with a deposit in the
14 day period will be treated as not required unless by prior
agreement

A pre order form with menu choices must be completed and
returned with final balances 21 days in advance of the event.

Deposits and Final payments are non refundable and non
transferable

Additional charges incurred during the event must be settled
prior to departure

Group bookings should have one contact person who will be
responsible for all payments

Slater's reserve the right to alter and amend any of the content
and prices of the events if necessary and without notice

In the event of any programme having to be cancelled by
Slater's an alternative venue will be offered or a full refund given

All prices are inclusive of VAT. Gratuities are at the guests
discretion

Taxi's should be booked in advance especially for Party Nights
(finish time 12.30)

Please ask for details of available accommodation or visit our
website to book online



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Slater's

COUNTRY INN

Christmas

Menu's

2009



CHRISTMAS FAYRE LUNCHEON MENU

£17.95

(also available for evening parties / groups in the Granary)

Winter Vegetable Soup
with Herb Croutons

Marinated Lime and Chilli Prawns
With Mixed Leaf and Coriander Crème Fraiche

Fan of Sun Ripe Melon, Pink Grapefruit
And Citrus Dressing

Roast Staffordshire Turkey
Chestnut Stuffing and Traditional Trimmings

Roast Rib of Local Beef
Yorkshire Pudding and Horseradish Sauce

Plaice Paupiettes filled with Salmon
Champagne and Chive Sauce

Goats Cheese Caramelized Red Onion and Beetroot Tart
with Baby Tomato and Rocket Salad
Balsamic Dressing (v)

Christmas Pudding with Brandy Sauce

Lemon Tart with Raspberry Coulis,
Raspberries, and Sweetened Mascarpone

Dark Chocolate Truffle Torte
With Grand Marnier Anglaise

Mince Pie and Freshly Brewed Coffee



PARTY NIGHTS MENU

WITH DISCO

£29.95

£35.00
(11th, 12th, 18th & 19th Dec)

(arrive 7.30 to eat at 8.00)

Winter Vegetable Soup
with Herb Croutons

Fan of Sun Ripe Melon, Pink Grapefruit
And Citrus Dressing

Oven Roasted Breast of Turkey
Wrapped with Maple Cured Bacon,
Chestnut and Cranberry Stuffing With Natural Gravy

Roast Rib of Local Beef
Yorkshire Pudding and Horseradish Sauce

Plaice Paupiettes filled with Salmon
Champagne and Chive Sauce

Goats Cheese Caramelized Red Onion and Beetroot Tart
with Baby Tomato and Rocket Salad
Balsamic Dressing (v)

Christmas Pudding with Brandy Sauce

Dark Chocolate Truffle Torte
With Grand Marnier Anglaise

Trio of Local Cheeses
Biscuits, Chutney and Fruit

Mince Pie and Freshly Brewed Coffee



CHRISTMAS DAY MENU

£59.95

Honey Roasted Parsnip Soup
Topped with Roasted Chestnuts

Confit of Duck
Caramelized Fennel and Brioche

Vodka Cured Scottish Salmon
Horseradish and Chive Crème Fraiche

Crown of Seasonal Melon
Fresh Strawberries and Balsamic Syrup

Champagne Sorbet

Roast Staffordshire Turkey
Chipolata Bacon Roll, Chestnut Stuffing,
Cranberry Sauce and Natural Gravy

Fillet of Local Aberdeen Angus Beef
Celeriac Mash, Red Wine & Wild Mushroom Sauce

Seared Turbot
With Crushed New Potatoes
Ginger and Lime Hollandaise Sauce

Wild Mushroom and Artichoke Risotto
Truffle Oil and Parmesan (V)

Christmas Pudding and Brandy Sauce

Raspberry Bavaois with Raspberry Coulis,
Raspberries and Almond Tuille

Dark Chocolate Truffle Torte
Grand Marnier Ice Cream

Trio of Local Cheeses
Homemade Biscuits, Chutney and Celery

Coffee and Petit Fours