

# CHRISTMAS MENU 2009

## STARTER

*Cauliflower & Stilton Soup*

*Selsey Crab & Prawn au Gratin*

*Pork & Duck Terrine served with Kumquat and Red Onion Relish*

*Sauté Mushrooms with Garlic & Chive Cream Sauce*



## MAIN COURSE

*Traditional Roast Turkey & Stuffing with all the Trimmings*

*Stuffed Mediterranean Style Chicken Supreme with Italian Blue Cheese Sauce*

*Roast Cod Loin with Parsley & White Wine Sauce*

*Pan Fried 10oz Rump Steak with Red Wine & Wild Mushroom Sauce*

*Nut Cutlet with Spicy Tomato & Ballotti Bean Sauce*

## DESSERT

*Traditional Christmas pudding with Brandy Sauce*

*Baked Baileys Cheesecake*

*Dark Chocolate Mousse with Grand Marnier Cream*

*Winter Berry Brulee*

~

*Coffee and Minced Pie*

~

*£23.50 3 Course / £18.50 2 Course (Lunchtimes only)*



The  
**Lamb**  
at Pagham

'17th Century Inn with Restaurant'