

THE  
ORLOP  
RESTAURANT



## Festive Menu



### Starters

- Luxury Prawn & Crab Cocktail topped with Lemon & Chive Mayo 7.50
  - Chicken Liver Parfait, Balsamic Salad & Toasted Baguette 6.50
- Mixed Game Terrine, Apple & Fig Relish with Watercress Salad 7.00
  - Red Onion, Spinach & Goats Cheese Tart & Rocket Salad (v) 6.50
    - Apple & Celeriac Soup topped with Herb Croutons (v) 6.25
- Smoked Salmon Rilette, Caper Crème Fraiche & Crusty Bread 7.00



### Mains

- Roast Turkey, Bacon wrapped Chipolatas, Chestnut & Sausage Stuffing, Roast Potatoes & Gravy 16.25
- Slow Roast Pork Belly, Creamy Mash, Black Pudding with Grain Mustard & Cider Sauce 16.95
  - Beef Bourguignonne topped with Celeriac Mash 16.95
- Baked Cod Loin, Prawn & Chive Croquettes, Wilted Spinach & Fish Velouté 17.00
- Pan Fried Seabass Fillets on a bed of Ratatouille, Chickpeas & Tomato Sauce 17.00
  - Dill & Feta crusted Salmon Supreme, buttered New Potatoes with a Spinach, White Wine and Cream Sauce 16.95
- Wild Mushroom & Stilton Filo Pastry with Sweet Potato Mash & Brandy Cream Sauce (v) 16.50
- Roast Sweet Potato, Chestnut & Onion Stuffing with Honey Roast Carrots & Parsnips 14.25

All served with Seasonal Vegetables



### Desserts

- Christmas Pudding with Brandy Sauce 5.25
  - Individual Sherry Trifle with Fresh Berries 5.95
- Rich Chocolate Tart topped with Orange Curd & Chantilly Crème 5.95
  - Vanilla & Rum Crème Brule with homemade Short Bread 5.95
    - Cheese selection, Crackers, Grapes and Port Jelly 7.50