

SAMPLE  
*The*  
**BLAIR**

**Sample Table D'Hote Festive Supper Menu**

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Platter of Seasonal Fruits served with a Fruit Coulis and Green Apple Sorbet

A Smooth Chicken Liver Pâté served with Garlic Toast and Plum Chutney

Traditional Prawn Cocktail with Marie Rose Sauce with a Crisp Salad and Fresh Lemon

Roasted Red Pepper and Onion Bruschetta topped with Melted Mozzarella (v)

Beer Battered Haggis or Black Pudding served with a Homemade Tomato Ketchup

The Blair Soup of the Day

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Traditional Roast Turkey with a Sage and Onion Stuffing, Chipolatas and Parsnip Crisps

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

The Blair Steak, Sausage and Ale Pie

Pan Fried Lamb's Liver served with Caramelised Onions, Black Pudding and Bacon

Warm Breast of Chicken Salad served with Applewood Smoked Cheese, Cashew Nuts and Sautéed Potatoes

Creamy Mushroom Carbonara with Sautéed Leeks and Mushroom (v) and/or Smoked Pancetta Ham

Chilli Caramel Fillet of Salmon with Onions and Coriander served with a Rice Pilaff

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Traditional Christmas Pudding served with a Homemade Brandy Custard and Vanilla Ice Cream

Winter Fresh Fruit Salad served with either Vanilla Ice Cream or Fresh Cream

Sticky Toffee Pudding with Butterscotch Sauce and Ice Cream

Cheesecake of the Day served with Fresh Cream or Ice Cream

Belgian Waffles with Caramelised Bananas in Butterscotch Sauce served with a Toffee Fudge Ice Cream

Traditional Eton Mess, Fresh Strawberries, Whipped Cream, Meringue and Vanilla Ice Cream

Hot Chocolate Fudge Cake served with Ice Cream or Fresh Cream

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Freshly Ground Coffee served with Warmed Mini Mince Pies