



THE CUSTOM HOUSE



CHRISTMAS MENU 2020

Available for both lunch and dinner parties.

£30 PER PERSON

STARTERS

Homemade Winter Vegetable Soup (V)

Topped with Fresh Spring Onions

Home Smoked Chicken & Leek Terrine (GF)

Served with a homemade festive chutney

Beetroot Cured Gravalax of Salmon (GF)

Served with Dill & Mustard Honey Dressing

Traditional Prawn Cocktail (GF)

Finest Norwegian shell off prawns served on crisp iceberg Topped with a Marie-Rose Dressing

Fan of Galia Melon (GF)(V)(VG)

Served with Spanish serrano jamon

Crispy Goujons of Hake

Filletts of lightly fried Hake with homemade tartar sauce

MAIN COURSE

Prime Chargrilled 10oz Sirloin Steak (GF)

(£4 supplement)

Slow Roast Welsh Lamb

Served on a Bed of Winter Vegetables with a Red Wine Jus

1/2 Pot Roast Pheasant

Served on a Bed of honey roasted winter root vegetables

Pan Fried Escalope of Turkey Breast

Topped with a Wild Mushroom and Garlic Sauce garnished with pigs in blanket and traditional festive vegetables

Pan Fried Fillets of Seabass (GF)

Served with a cherry tomato and basil dressing

Hake 'A La Plancha' (GF)

Drizzled with extra virgin olive oil and Roasted garlic

Filo Pastry Tart with Spinach, Nutmeg, Sundried Tomatoes and Goats' Cheese (V)

Finished with a Rich Tomato and herb Salsa (Vegan option will have Vegan Cheese) (vg)

DESSERT

Traditional Christmas Pudding with a rich brandy sauce

Chocolate & Rum Torte (V)

Raspberry & White chocolate Cheesecake

Vanilla Crème Brulee (GF)

SIDE ORDERS

Panache of Winter Vegetables £3.95 | French Stick £1.95 | Garlic Bread £2.95 | Side Salad £3.50

Pepper Sauce £2.95 | Garlic Mushroom Sauce £2.95

PLEASE NOTE ALL DESSERTS MAY CONTAIN NUTS ~ MAKE YOUR WAITER AWARE OF ALLERGIES (GF) - Gluten Free (V) - Vegetarian (VG) - Vegan