



Packington Moor Christmas in the Cafe, 2011

1 course--£8.95 2 Courses--£11.95 3 Courses—14.95

Served from 12pm-2.30pm throughout December

-----STARTERS-----

Stilton and pear filo parcels with a walnut salad

Sautee garlic mushrooms and crispy bacon in a herb butter on toast

Home cured salmon in mustard and dill with a cucumber crème fraiche

Chefs soup of the day

Roast pepper and basil pate with homemade spiced tomato chutney and toast

-----MAINS-----

Traditional roast turkey with chipolatas, Packington Pork stuffing and cranberry sauce

Roast beef, Yorkshire pudding and red wine gravy

Slow roast Packington Pork belly served on a black pudding mash with creamed cabbage and thyme and apple gravy

Poached fillet of salmon with caramelised limes, creamed leeks and braised baby potatoes

Braised winter greens in a thermidore sauce, topped with herb crumble

Sides £2.00 each

Roast potatoes, Mashed potatoes, Steamed vegetables, Roast root vegetables

-----DESSERTS-----

Traditional Christmas pudding with brandy sauce or custard

Chocolate cheesecake with chocolate short bread

Warm mulled wine poached pear with vanilla ice cream or fresh cream

Farmhouse cheeseboard (£1.50 supplement)

Apple and berry crumble with custard or fresh cream

Add cafetiere coffee or tea, chocolates or mini mince pies for £2.50

Packington Moor Farmshop & Cafe, Packington Moor Farm, Lichfield, Staffordshire. WS149QB
01543 481223---www.packingtonmoor-farmshop.co.uk

*All of our dishes are made from scratch using the freshest, quality ingredients here in the Packington kitchens.
For information on where our ingredients come from please see the blackboard at the rear of the cafe.*