

DUTCH COTTAGE TEA ROOMS CHRISTMAS MENU
BOOKING ESSENTIAL – PLEASE CALL 01249 465993

MENU A – AVAILABLE 30TH NOVEMBER – 4TH DECEMBER



PARSNIP AND WHITE WINE SOUP



ROAST TURKEY WITH STUFFING, ROAST POTATOES, AND FRESH VEGETABLES
OR BEEF IN MADEIRA WITH ROAST POTATOES AND FRESH VEGETABLES

CHRISTMAS PUDDING, CHOCOLATE RUM TORTE OR MINCE PIES OR FRESH FRUIT

COFFEE AND MINTS

MENU B – AVAILABLE 7ST – 11TH DECEMBER



PARSNIP, CARROT & GINGER SOUP



ROAST TURKEY WITH STUFFING, ROAST POTATOES, AND FRESH VEGETABLES
OR CHICKEN IN WHITE WINE SAUCE WITH NEW POTATOES AND FRESH VEGETABLES

CHRISTMAS PUDDING, CHOCOLATE RUM TORTE OR MINCE PIES OR FRESH FRUIT

COFFEE & MINTS

MENU C – AVAILABLE 14TH – 18TH DECEMBER



TOMATO AND BASIL SOUP



ROAST TURKEY WITH STUFFING, ROAST POTATOES, AND FRESH VEGETABLES
OR PORK IN CIDER SAUCE WITH ROAST POTATOES AND FRESH VEGETABLES

CHRISTMAS PUDDING, CHOCOLATE RUM TORTE OR MINCE PIES OR FRESH FRUIT

COFFEE AND MINTS

MENU D – AVAILABLE 21ST – 24TH DECEMBER



SPICY WINTER VEGETABLE SOUP



ROAST TURKEY WITH STUFFING, ROAST POTATOES, AND FRESH VEGETABLES
TURKEY IN RED WINE AND CRANBERRY SAUCE WITH
ROAST POTATOES AND FRESH VEGETABLES

CHRISTMAS PUDDING, CHOCOLATE RUM TORTE OR MINCE PIES OR FRESH FRUIT

COFFEE AND MINTS



VEGETARIAN OPTIONS AVAILABLE – PLEASE ASK
A COMPLIMENTARY GLASS OF RED OR WHITE WINE OR A SOFT DRINK
IS SERVED WITH EACH MEAL.
COST PER PERSON FOR 3 COURSES - £13.95 OR 2 COURSES - £11.50