

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

MENU A – AVAILABLE 28TH NOVEMBER – 2ND DECEMBER



CARROT & PARSNIP SOUP



ROAST TURKEY WITH STUFFING, ROAST POTATOES, AND FRESH VEGETABLES
OR PORK IN CIDER & APPLE SAUCE WITH ROAST POTATOES AND FRESH
VEGETABLES
OR VEGETABLE MOUSSAKA

CHRISTMAS PUDDING, CHOCOLATE RUM TORTE, MINCE PIES OR CHEESE & BISCUITS

MENU B – AVAILABLE 5TH – 11TH DECEMBER



WINTER VEGETABLE SOUP



ROAST PORK WITH APPLE SAUCE, ROAST POTATOES, AND FRESH VEGETABLES
CHICKEN TARRAGON WITH NEW POTATOES AND FRESH VEGETABLES
OR BAKED RICOTTA TART

CHRISTMAS PUDDING, LEMON ROULADE MINCE PIES OR CHEESE & BISCUITS

MENU C – AVAILABLE 12TH – 16TH DECEMBER



CELERIAC AND BACON SOUP



ROAST CHICKEN WITH STUFFING, ROAST POTATOES, AND FRESH VEGETABLES
OR BEEF IN RED WINE WITH BACON CASSEROLE, ROAST POTATOES AND FRESH
VEGETABLES
OR VEGETABLE MOUSSAKA

CHRISTMAS PUDDING, CHOCOLATE RUM TORTE, MINCE PIES OR CHEESE & BISCUITS



MENU D – AVAILABLE 19TH – 23RD DECEMBER



PARSNIP, APPLE & CHESTNUT SOUP

ROAST BEEF WITH YORKSHIRE PUDDING, ROAST POTATOES, AND FRESH
VEGETABLES
OR TURKEY IN RED WINE AND CRANBERRY SAUCE WITH ROAST POTATOES AND
FRESH VEGETABLES
OR BAKED RICOTTA TART

CHRISTMAS PUDDING, LEMON ROULADE, MINCE PIES OR CHEESE & BISCUITS



***A COMPLIMENTARY SOFT DRINK IS SERVED WITH EACH MEAL.
ALTERNATIVELY, YOU CAN BRING YOUR OWN ALCOHOLIC DRINKS.
COST PER PERSON FOR 3 COURSES - £15.00 OR 2 COURSES - £11.50***