

**OWD BETTS**  
**CHRISTMAS EVE MENU 2017**

**Chef's Homemade French Onion Soup**  
**Served with Cheese Flute**

**Chicken, Truffle & Wild Mushroom Ravioli**  
**With Swede Puree**

**Classic Melon Cocktail**  
**With a Gin & Tonic Sorbet (v)**

**Smoked Salmon & Cream Cheese Roulade**  
**With Beetroot Puree & Garlic Croute**

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**Char Grilled 8oz Rib Eye Steak**  
**With Cafe de Paris Butter**  
**Served with Hand Cut Chips, Tomato Confit, Flat Mushroom & Herb Salad**

**Welsh Lamb Rump**  
**With Braised Haricot Beans & Parsnip Puree**

**Pan Roasted Colley**  
**With Braised Puy Lentils, Onion Puree & Jus**

**Thyme Potato Rostie with Butter Fried Duck Egg**  
**Wild Mushrooms, Pesto & Tomato Dressing (v)**

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**Homemade Chocolate Brownie with Warm Chocolate Sauce**  
**Served with Cream, Custard or Ice-Cream**

**Homemade Sticky Toffee Pudding**  
**Served with Cream, Custard, or Ice Cream**

**Homemade Shortbread Layered with Raspberries**  
**Topped with Chantilly Cream**

**Selection of Cheese & Biscuits**  
**Served with Red Onion Jam, Celery, Grapes & Apple**

**3 courses £35.00**