

FESTIVE MENU 2017

THE DINING ROOM RESTAURANT,
82 DERNGATE, NORTHAMPTON NN1 1UH

TELEPHONE 01604 230166 EMAIL: RACHAEL@THEDININGROOM.ORG

A DEPOSIT OF £10 PER PERSON IS REQUIRED WITH YOUR BOOKING

A PRE-ORDER IS REQUIRED 10 DAYS BEFORE YOUR PARTY

TO START

French onion soup, cheese crouton

Pear, caramelised pecan, blue cheese dressed salad

Chicken liver parfait, fig chutney, sourdough toast

King scallops, maple apple puree, crisp bacon, pea shoots and toasted brioche (£2 extra)

TO FOLLOW

Turkey with all the trimmings and Christmas spiced gravy

Duck breast, port and red wine sauce, parsnip puree (£2 extra)

Seabass fillet, creme de cassis, shallots and hollandaise sauce

Mushroom, spinach, pine nut, puff pastry strudel, chive sauce

Roasties and seasonal vegetables served in bowls

TO FINISH

Baileys creme brûlée, vanilla shortbread

White chocolate and cranberry bread and butter pudding, creme anglaise

Black Forest meringue roulade with cherry coulis

Cheese and biscuits with tomato chutney

Tea or Coffee and chocolates

3 COURSE SET MENU LUNCH £25.95 PER PERSON

2 COURSE SET MENU LUNCH £19.95 PER PERSON

3 COURSE SET MENU DINNER £28.95 PER PERSON