

# *Mullions Restaurant*

## *Christmas Party Menu 2010*

### *Starters*

*Homemade Cream of Parsnip & Apple Soup with Sunflower & Pumpkin Seed Mini Loaf*

*Home Smoked Scottish Salmon Salad with Horseradish Crème Fraiche Dressing*

*Homemade Leek, Mushroom & Smoked Cheese Tart with Walnuts & Pine Nuts (v)*

*Homemade Smooth Chicken Liver Pâté with toast*

### *Main Course*

#### *Redcurrant Chicken*

*Tender free range chicken breast, slowly cooked with a homemade redcurrant & port sauce*

#### *Herb Crusted Loin of Pork*

*Succulent pork loin with a sage & apricot herb crust, served with a homemade creamy apple sauce*

#### *Fillet of Sea Bass*

*Superb fillet of Sea bass, oven roasted and served with a light homemade champagne & cream sauce*

#### *Somerset Brie, Mushroom, Cranberry & Spinach Wellington (v)*

*A superb homemade dish of a crisp puff pastry parcel filled with creamy Somerset Brie, rich sautéed mushrooms, tangy cranberries and wilted spinach. Served with a homemade cranberry jus.*

*All main courses served with new potatoes  
and a selection of seasonal vegetables.*

### *Desserts*

*Traditional Christmas Pudding with Brandy Cream (v)*

*Tangy Lemon Brûlée with Citrus Shortbread Biscuit (v)*

*Sumptuous Chocolate Profiteroles (v)*

*Selection of Somerset Cheeses with Biscuits (v)*

### *Finalé*

*Tea or Coffee, Mint Chocolate & Mince Pie (v)*

*£22.50 per person*

