



# Golcar Lily



Public House & Restaurant

## CHRISTMAS FAYRE DINNER

Cream Of Asparagus Soup (v) (Gf) (MK)

Old Fashioned Prawn Cocktail (Gf) (E) (MK) (C)  
Served with Brown bread

Southern Fried Chicken Mini Fillets (G) (E) (MK) (CY) (MD)  
Sweet Chilli Dip

Goats Cheese, Beetroot and mixed Herb Leaf salad  
with Balsamic Drizzle (Gf) (v)

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Traditional Roast Turkey (Gf)  
with Chipolata Bacon Rolls (G) & Stuffing balls (Gf)

Confit Of Duck Leg with Roasted Garlic and Red Wine Sauce  
Marinated in Salt, Pepper and Herbs  
Gently Cooked with and Preserved in Goose Fat, Then Baked in the Oven

Game Pie (Gf) (MK) (E) (Cy)  
with Short Crust Pastry (Gf)  
(Venison, Pheasant, Wild Rabbit, Grouse and Wild Boar)

Smoked haddock, Mozzarella  
and Spring Onion Fishcakes (Gf) (F) (Md)  
served with Parsley Sauce (Mk) (Sp)

Puy Lentil Shepherd's Pie with Sweet Potato Mash (V) (Gf) (V (Mk))  
with Veg Gravy

Lentils, Onion, Carrots and Thyme gently cooked with Cherry Tomatoes and Red Wine, topped with  
Sweet Potato Mash and finished with Cheddar Cheese (vegan cheese available)

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Christmas Pudding (v) (G) (M) (S)  
with Brandy Sauce (MK)

Toffee Crunch Pie  
(G) (S) (N) (MK)  
A chocolate flavoured pastry case topped with sticky caramel, crunchy chocolate pieces, smothered  
with toffee flavour mousse, sprinkled with honeycomb pieces and choc fudge

Lemon syllabub (Mk) (Gf)  
A rich and refreshing taste of  
Whipped Double Cream with Fresh Lemon Zest and Juice

Brandy and Black Cherry Trifle (Gf) (v) (MK) (E)  
Black cherry and sponge soaked in brandy and set in jelly, smothered with custard, finished with  
whipped cream

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Coffee & Mints

£22.95 p/h

Suitable for (Gf) Gluten Free, (v) Vegetarian, (Vg) Vegan  
Items with bread can be substituted for gluten free bread  
Contains

(G) Gluten (C) Crustaceans, (E) Eggs, (F) Fish, (M) Molluscs, (S) Soybeans, (P) Peanuts, (N) Nuts,  
(MK) Milk, (CY) Celery, (MD) Mustard, (SS) Sesame Seeds, (SP) Sulphites, (L) Lupin