



THE

BOUNDARY HOUSE

METHLEY



CHRISTMAS SIT DOWN MENU

1ST - 30TH DECEMBER

MINIMUM 10 - MAXIMUM 40



STARTERS

All starters served with brown bread roll

PRAWN AND CRAYFISH COCKTAIL WITH MARIE ROSE SAUCE

HAM HOCK FRITTERS WITH A TOMATO AND BURNT ONION RELISH AND CHEESE FONDUE

SPICED PARSNIP AND ROOT VEGETABLE SOUP

CHICKEN LIVER PARFAIT WITH MANGO CHUTNEY

HALOUMI, TOASTED WALNUT AND CHERRY TOMATO SALAD WITH HOUSE DRESSING

MAIN COURSE

All mains are served with roasted potatoes and seasonal vegetables on the table

ROAST TURKEY BREAST WITH YORKSHIRE PUDDING, PORK AND SAGE STUFFING, PIGS IN BLANKETS AND GRAVY

ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING, PORK AND SAGE STUFFING, PIGS IN BLANKETS AND GRAVY

FISH PIE WITH SALMON, SEA BASS AND KING PRAWN AND A RICH CREAMY DILL AND PEA SAUCE

CLASSIC NUT ROAST

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE

CHOCOLATE BROWNIE WITH SEA SALTED CARAMEL ICE CREAM

PASSIONFRUIT CHEESECAKE WITH RED BERRY COULIS

HOT STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM

CHEESE AND BISCUITS

£30 PER HEAD

For more information email us on info@theboundaryhousemethley.co.uk
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