



2017 Festive Three Course Sit Down Menu

£29.95(+vat) per person

To Start

Cornish goats cheese and vine tomato bruschetta, with mango purée

Sticky shredded breast of chicken, tossed in fresh coriander served on a marinated vegetable salad.

Sweet potato soup with cumin and fresh lime, topped with herb croutons.

Garlic mushrooms with smoked meats in a Cornish Stilton sauce loaded with fresh basil.

North Atlantic prawns topped with avocado Marie rose sauce, served with fresh frisée and smoked paprika.

Main Course

Hand carved roast Devon turkey, goose fat roast potatoes, pigs and blankets and homemade stuffing

Pan-fried breast of chicken with fresh thyme and rosemary, smothered in a creamy peppercorn sauce.

Devon belly pork cooked in apple liquor and fresh pineapple, with spiced red cabbage.

Line caught salmon steak, served with a chunky sauce vierge and balsamic oil.

Local Devon lamb shank slow cooked and finished with redcurrant and mint sauce/ (£3pp supplement charge)

Cornish brie and broccoli with wild mushroom filo parcel.

Roasted pepper and butternut squash tart with walnuts and sundried tomato.

All mains served with baby vegetables and either boiled new potatoes in parsley butter, or potato gratins. Gratins can be infused with a choice of the following (which will incur a £1pp supplement charge): sundried tomato and basil; garlic and fresh herbs; truffle oil.

Desserts

Christmas pudding with homemade brandy sauce.

Belgian chocolate and clotted cream cheesecake with a wild berry compote infused with fresh mint.

Pear and caramel tort topped with roasted nuts and served with raspberry cream.

Real American pecan pie with Chantilly cream and white chocolate straw.

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