

# YE OLD SUN INN HOME OF



## FAIRFAX

### DISTILLERY & CHOCOLATIERS

Celebration Menu: Main Course Options

Minimum Number of Guests: 20

Max choice of each course (3)

Dessert Options on following pages

Pre Orders & dietaries required in advance

Duo of Red Mullet & Seabass fillets, on a tomato & crayfish Linguine £22

Blackened Monkfish, mango & avocado salsa, sauteed noodles £26

Lemon Sole Fillets stuffed with seatrout, crab risotto £26

Whole Baked Fish in lemon butter with wilted greens, samphire and diced potatoes £MP

Salmon Steak on a warmed potato salad, tartare cream and wilted spinach £20

Seabass fillet, on prawn risotto with parsley oil & shaved parmesan £22

Baked Haddock Fillet, dauphinoise potatoes, prawn cream sauce £20

Smoked Haddock Rarebit, creamed potatoes, tender stem broccoli, cheese sauce £20

Classic Fish Pie, (fish & shellfish) topped with cheddar mash, seasonal vegetables £18

Duck Breast, bubble & squeak potato cake, wilted greens & red wine sauce £25

Seared Venison, wild mushroom tart, creamed leeks & bacon, juniper jus £28

Paprika Spiced Chicken Supreme, butternut squash, pinenut cous cous, mango salsa £21

Breaded Chicken Breast filled with cream cheese, spiced vegetable noodles £20

Lemon Chicken breast, bulger wheat, fennel, lemon crème fraiche £20

Indian spiced Chicken breast, onion bhaji, basmati rice, minted yoghurt dressing £20

Braised Pork Cheek, parsnip mash, root vegetables £22

Confit Lamb Shoulder, apricot & rosemary stuffing, roasted shallots, creamed potatoes £24

Trio of Fillets (Beef: Venison: Pork) on complementing vegetables  
garnish & potatoes, red wine jus £30

Breaded Pork Escalope, black pudding mash, roasted apple & calvados sauce £20

Confit Duck Leg, mixed bean & pancetta cassoulet with herb crumb £22

Braised Ham Shank with parsley mash, red cabbage & parsley sauce £20

Baked Savoury Onion Tart, sage, leeks, rocket & parmesan cheese £17

Brie & Cranberry Pithiver, braised red cabbage, boulangère potatoes £18

Colcannon Potato Cake, wilted greens, poached egg shaved parmesan £17

Wild Mushroom Risotto, fresh rocket shaved parmesan £17

Roasted Vegetable Curry, basmati rice & cumin flat bread £18

Vegetable Tartlet of Leeks, Root Vegetables topped with a poached egg & Hollandaise £18

Beetroot Gratin in a cream & herb sauce, parmesan scone, red onion marmalade £17