



# The Quorn Exchange Restaurant

## *Festive Dinner*

### To Start

Chef's Homemade Soup of the Day

Chicken Liver, Smoked Bacon & Thyme Pate served with Melba Toast & Spiced Apple Chutney

Roasted Pepper, Sun-Blush Tomato & Gorgonzola Bruschetta served with Dressed Rocket Leaves

Slices of Scottish Smoked Salmon served with Black Pepper, Capers & Fresh Lemon

Black Pudding & Smoked Bacon in Wholegrain Mustard Cream topped with Mature Cheddar

### To Follow

Festive Roast Turkey served with Roast Potatoes, 'Pigs in Blankets' and Apricot & Chestnut Stuffing

Fillet of Beef Medallions served with Horseradish & Leek Mash  
finished with Rich Red Wine & Mushroom Sauce

Salmon fillet topped with Cream Cheese and Spinach, wrapped in Filo Pastry  
finished with Mustard & Herb Cream

Pan-Fried Chicken Breast wrapped in Bacon served with Apple & Smoked Cheese Dauphinoise and Cider Jus

Mixed Mushrooms in Creamy Stilton Sauce with Fresh Spinach served in Filo Pastry Basket  
with Roasted Sweet Potatoes

### To Finish

Christmas pudding served with Brandy Custard

Rich Chocolate & Baileys Torte served with Homemade Ginger Biscuit

Honey & Almond Cheesecake served with Almond Praline

Festive Ice Creams in Brandy Snap Basket with Fresh Fruit

Chef's Individual Cheese Board (+£2.00 Supplement)

**2 Courses    £24.00**

**3 Courses    £28.00**

*Some Dishes may contain Nuts or Raw Eggs if you have any special dietary requirements or allergies please make us aware.*

*The Quorn Exchange would like to wish all our Customers & Suppliers a Very Merry Christmas and a Happy and Prosperous New Year*

 01509 621444

 [www.TheQuornExchange.co.uk](http://www.TheQuornExchange.co.uk)