

WALLETT'S COURT RESTAURANT – DOVER, KENT

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Winter 2005-06
1st Dec 05 -28th Feb 06

THE CHRISTMAS SEASON PARTY MENU

SUNDAY - FRIDAY LUNCH. NINETEEN POUNDS AND FIFTY PENCE FOR THREE COURSES

SATURDAY LUNCH - TWENTY NINE POUNDS AND FIFTY PENCE FOR THREE COURSES

(Saturday Lunch Open for Pre-Booked Private Parties Only.)

DINNER - TWENTY NINE POUNDS AND FIFTY PENCE FOR THREE COURSES

Organic olives & breads

FIRST COURSE

PARSNIP & APPLE SOUP V

toasted almonds, rosemary

ROASTED GOAT'S CHEESE V

avocado, walnuts, balsamic dressing

BAKED PACIFIC TIGER PRAWNS

Moroccan spices, roasted peppers (£2.50 supp.)

WILD BOAR & WHITE BEAN TERRINE

pickled girolles and petit onions

MAIN COURSE

ROASTED BREAST OF FREE RANGE TURKEY

cranberry, black pudding, honey-roast parsnips, bordelaise potatoes, port jus

BAKED FILLET OF WILD HEBRIDEAN SALMON

tomato fondue, herb crust, grain mustard velouté

CHARGRILLED SIRLOIN OF MILLER'S SPEYSIDE ABERDEEN ANGUS

plum compote, roasted celeriac, claret sauce (£3.00 supplement)

RISOTTO V

spinach, aubergine, ricotta, goat's cheese, parmesan, cob nuts

THIRD COURSE

BRANDIED ORANGE CRÉME BRULEE

plum pudding ice cream

CINNAMON BREAD & BUTTER PUDDING

raisin custard

HOT CHOCOLATE MARQUISE

hazelnut anglaise, praline ice cream

POACHED PEAR

hot-spiced pinot noir & mascarpone

BRITISH AND EUROPEAN CHEESES

crab apple compote (£2.50 supplement)

The Party Menu is intended for pre-booked parties in excess of 10 persons, for parties under this number please see the A La Carte or Lunch Menu. There is no need to make individual choices in advance, each guest can make their choice on the day. A discretionary 10% service charge is added to parties of 8 or more.

If you have any specific dietary requirements or allergies please notify a member of our team. All dishes are prepared in an environment where nuts are used and may contain traces of nuts.