

ORDER FORM

Name.....

Date Booked..... Tel No.....

E-mail.....

	<i>Total</i>
Parsnip & Curry Soup	<input type="text"/>
Chicken Liver Parfait	<input type="text"/>
Ham Hock	<input type="text"/>
Crab Risotto Ball	<input type="text"/>
Blue Cheese Mushrooms on Toast	<input type="text"/>

Turkey Breast and Duck Roulade	<input type="text"/>
Roast Pork Belly	<input type="text"/>
Salmon Pave	<input type="text"/>
Sea Bass Fillet	<input type="text"/>
Sirloin Steak	R MR M MW WD
<i>Au Gami - how cooked?</i>	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
<i>Saucery - how cooked?</i>	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Selection from Vegetarian Menu	<input type="text"/>

Christmas Pudding	<input type="text"/>
Apple Pie	<input type="text"/>
Banana Beignet Surprise	<input type="text"/>
Chocolate Brownie	<input type="text"/>
Cheese Selection (+£2)	<input type="text"/>

£16.95 per person

Choice of Coffees from £1.80

Any special requirements

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PLEASE FAX TO: 01562 886491

THE FOUNTAIN INN, ADAM'S HILL, CLENT, WEST MIDLANDS DY9 9PU

TEL: 01562 883286

E-MAIL: macey@yesit.co.uk



THE HOME OF GOOD FOOD, GOOD BEER,
GOOD SERVICE AND GOOD VALUE

CHRISTMAS FAYRE LUNCH MENU

**£16.95
PER PERSON**

**MON - SAT LUNCHTIME
12.00 - 2.00pm**

1st - 23rd DEC, 2011

*Our Christmas menus have been designed using as much
local seasonal produce as possible.*

PLEASE NOTE:

All meals must be pre-ordered
3 days in advance.

Thank you

CHRISTMAS FAYRE LUNCH MENU

Served 1st - 23rd December, Monday - Saturday Only: 12.00 - 2.00pm

HOMEMADE CREAM OF PARSNIP AND CURRY SOUP (V)

A silky cream soup of toasted spices with seasonal parsnips, accompanied with lime crème fraiche and homemade focaccia bread.

HOMEMADE CHICKEN LIVER PARFAIT

A very rich smooth homemade chicken liver parfait served with home toasted white bread crackers and fig chutney.

CRISPY HAM HOCK WITH PEA PURÉE

A homemade ham hock terrine with whole grain English mustard and chopped fresh parsley, then coated in crispy breadcrumbs and pan fried. Accompanied with a pea purée and pea shoots.

CRAB RISOTTO BALL WITH LOBSTER ESPUMA

A crab risotto rolled in panko crumb, deep fried and served on a bed of light rich creamy lobster espuma .

BLUE CHEESE MUSHROOMS ON TOAST (V)

Button mushrooms, smothered in a blue cheese sauce, resting on warm brown toast. Finished with chopped walnuts and hazelnuts.

TURKEY BREAST AND DUCK ROULADE

An escalope of turkey breast with a duck confit, dried cranberry and chestnut farce all wrapped in streaky bacon. Served sliced onto a bed of roast Parmentier root vegetables and roasting jus.

ROAST BELLY OF OLD SPOT PORK

Slow roasted belly of pork stuffed with a sausage and black pudding forcemeat. Topped with an apple tatin, pork gravy and crackling.

SLOW COOKED SALMON PAVE AND CLAM CHOWDER

A pave from a side of fresh salmon slow cooked in vanilla and chilli spiced olive oil. Served on clam chowder with scallop powder.

SEA BASS FILLET WITH SWEET POTATO AND CHERVIL

A pan fried sea bass fillet resting on a sweet potato, fresh chervil, garlic and butter emulsion.

SIRLOIN STEAK

A locally sourced sirloin steak cooked to your liking and accompanied either au garni: with butter tossed mushrooms and grilled tomato or with a selection from our saucery board

VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

LUXURY CHRISTMAS PUDDING

A rich luxurious Christmas pudding steamed and served with lashings of Fountain custard.

HOMEMADE APPLE PIE WITH PLUM PUDDING ICE CREAM (V)

A homemade shortcrust pastry case filled with fresh apples stewed with Christmas spices and topped with puff pastry. Accompanied with plum pudding ice cream and drizzled with Advocaat.

BANANA BEIGNET SURPRISE (V)

Deep fried banana in a choux batter with bitter chocolate ganache, Maldon sea salt and homemade banana ice cream with crackles.....wow!

CHOCOLATE BROWNIE (V)

A warm chocolate brownie accompanied with a hot chocolate sauce shot and sweet Greek yogurt ice cream.

CHEESEBOARD SELECTION (£2.00 supplement)

Elgar Cheddar, goat's cheese and blue goat's cheese all from Lightwood Cheese Makers, Worcester. Served with celery, brandy & apple chutney and biscuits.

£16.95 PER PERSON

CHOICE OF COFFEES FROM £1.80

Please note: All orders must be pre-ordered 3 days in advance. Thank you.

(V) Vegetarian

ORDER FORM

Name.....

Date Booked..... Tel No.....

E-mail.....

Total

Parsnip & Curry Soup

Chicken Liver Parfait

Ham Hock

Crab Risotto Ball

Tiger Prawns

4 (+£4) 6(+£6) 8(+£8)

Roast Figs and Parma Ham

Turkey Breast and Duck Roulade

Roast Pork Belly

Farmhouse Beef Wellington (+£4)

Cod Italienne

Bouillabaise

Selection from Vegetarian Menu

Christmas Pudding

Apple Pie

Banana Beignet Surprise

Chocolate Brownie

Christmas Pavlova

Cinnamon Crème Brûlée

Cheese Selection

£24.95 per person

Choice of Coffees from £1.80

Any special requirements

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THE HOME OF GOOD FOOD, GOOD BEER,
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CHRISTMAS FAYRE MENU

**£24.95
PER PERSON**

MON - SAT

12.00 - 2.00pm

6.00pm - 9.00pm

1st - 23rd DEC, 2011

*Our Christmas menus have been designed using as much
local seasonal produce as possible.*

PLEASE NOTE:

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3 days in advance.

Thank you

CHRISTMAS FAYRE MENU

Served 1st - 23rd December, Monday - Saturday: 12.00 - 2.00pm & 6.00pm - 9.00pm

AMUSE-BOUCHE

HOMEMADE CREAM OF PARSNIP AND CURRY SOUP (V)

A silky blended cream soup of toasted spices with seasonal parsnips, accompanied with lime crème fraîche and homemade focaccia bread.

HOMEMADE CHICKEN LIVER PARFAIT

A very rich smooth homemade chicken liver parfait served with home toasted white bread crackers and fig chutney.

CRISPY HAM HOCK WITH PEA PURÉE

A homemade ham hock terrine with whole grain English mustard and chopped fresh parsley, then coated in crispy breadcrumbs and pan fried. Accompanied with a pea purée and pea shoots.

CRAB RISOTTO BALL WITH LOBSTER ESPUMA

A crab risotto rolled in panko crumb, deep fried and served on a bed of light rich creamy lobster espuma .

TIGER PRAWNS

4 (£4 supplement) **6** (£6 supplement) **8** (£8 supplement)

These monsters are done one of two ways. You choose:

1. With garlic butter or 2. Deep fried in batter with sweet Thai chilli dip.

ROAST FIGS IN PARMA HAM

Two fresh figs wrapped in Parma ham then roasted and served with a Bengal spiced compote and mixed leaves.

TURKEY BREAST AND DUCK ROULADE

An escalope of turkey breast with a duck confit, dried cranberry and chestnut farce all wrapped in streaky bacon. Served sliced onto a bed of roast Parmentier root vegetables and roasting jus.

ROAST BELLY OF OLD SPOT PORK

Belly of pork stuffed with a sausage and black pudding forcemeat, slow roasted and topped with an apple tatin, roast pork gravy and crackling.

FARMHOUSE BEEF WELLINGTON

(£4.00 supplement)

A sealed fillet steak topped with a sliced mushroom and homemade chicken liver pate wrapped in puff pastry and served with a rich Madeira sauce.

FRESH COD ITALIENNE

Pan fried cod served with roasted courgettes, peppers, aubergines and a tomato and garlic sauce, finished with pesto and Parmesan.

BOUILLABAISSSE

Cod, mussels, prawns and crab meat in a tomato and fennel based soup served with garlic croute and alioli.

VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

LUXURY CHRISTMAS PUDDING

A rich luxurious Christmas pudding steamed and served with lashings of Fountain custard.

HOMEMADE APPLE PIE WITH PLUM PUDDING ICE CREAM (V)

A homemade shortcrust pastry case filled with fresh apples stewed with Christmas spices and topped with puff pastry. Accompanied with plum pudding ice cream and drizzled with Advocaat.

BANANA BEIGNET SURPRISE (V)

Deep fried banana in a choux batter with bitter chocolate ganache, Maldon sea salt and homemade banana ice cream with crackles.....wow!

CHOCOLATE BROWNIE (V)

A warm chocolate brownie accompanied with a hot chocolate sauce shot and sweet Greek yogurt ice cream.

CHRISTMAS PAVLOVA (V)

Homemade meringue nests filled with vanilla whipped cream and sweet Christmas spiced cranberry compote.

CINNAMON CRÈME BRÛLÉE (V)

Set English custard infused with Cinnamon and finished with a brûlée sugar topping.

CHEESEBOARD SELECTION

Elgar Cheddar, goat's cheese and blue goat's cheese all from Lightwood Cheese Makers, Worcester. Served with celery, brandy & apple chutney and biscuits.

£24.95 PER PERSON

CHOICE OF COFFEES FROM £1.80

Please note:

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Thank you.

(V) Vegetarian



THE HOME OF GOOD FOOD, GOOD BEER,
GOOD SERVICE AND GOOD VALUE

BOXING DAY FEAST

£24.95
PER PERSON

**(£12.95 FOR UNDER 12S,
UNDER 4S FREE)**

12.00 - 2.15PM

2.30PM - 4.45PM

5.00PM - 7.15PM

26TH DEC. 2011



ADAM'S HILL, CLENT, WEST MIDLANDS DY9 9PU
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BOXING DAY FEAST

Served 26th December; 12.00 - 2.15pm, 2.30pm - 4.45pm & 5.00pm - 7.15pm

HOME GROWN LEEK AND POTATO SOUP (V)

A silky smooth cream soup of home grown leek and potato topped with cumin crème fraiche. Served with home baked cereal breads.

HOMEMADE CHICKEN LIVER PARFAIT

A very rich smooth homemade chicken liver parfait served with home toasted white bread crackers and fig chutney.

CRISPY HAM HOCK WITH PEA PURÉE

A homemade ham hock terrine with whole grain English mustard and chopped fresh parsley, then coated in crispy breadcrumbs and pan fried. Accompanied with a pea purée and pea shoots.

CRAB RISOTTO BALL WITH LOBSTER ESPUMA

A crab risotto rolled in panko crumb, deep fried and served on a bed of light rich creamy lobster espuma .

STUFFED ROAST PEPPER

A roast pepper stuffed with ratatouille and goat's cheese. Drizzled with pesto and served resting on a bed of mixed leaves.

ROAST SIRLOIN OF BEEF

Hand carved sirloin of beef, cooked medium rare or well done and served with homemade Yorkshire pudding.

ROAST PORK LOIN

Roast loin of local pork , served with home made fresh apple sauce and crackling.

ROAST CROWN OF TURKEY

Roast hand carved turkey breast from a farm in Warwickshire, with our very own home made sausage and bacon roulade.

ROAST LEG OF LAMB

Roast hand carved leg of lamb from a local farm, served with homemade white onion sauce.

SEA BASS FILLET WITH SWEET POTATO AND CHERVIL

A pan fried sea bass fillet resting on a sweet potato, fresh chervil, garlic and butter emulsion.

FRESH COD ITALIENNE

Pan fried cod served with roasted courgettes, peppers, aubergines and a tomato and garlic sauce, finished with pesto and Parmesan.

VEGETARIAN SELECTION FROM OUR DAILY VEGETARIAN MENU

HOMEMADE APPLE PIE WITH PLUM PUDDING ICE CREAM (V)

A homemade shortcrust pastry case filled with fresh apples stewed with Christmas spices and topped with puff pastry. Accompanied with plum pudding ice cream and drizzled with Advocaat.

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Deep fried banana in a choux batter with bitter chocolate ganache, Maldon sea salt and homemade banana ice cream with crackles.....wow!

CHOCOLATE BROWNIE (V)

A warm chocolate brownie accompanied with a hot chocolate sauce shot and sweet Greek yogurt ice cream.

CHRISTMAS PAVLOVA

Homemade meringue nests filled with vanilla whipped cream and sweet Christmas spiced cranberry compote.

CINNAMON CRÈME BRÛLÉE

Set English custard infused with Cinnamon and finished with a brûlée sugar topping.

SELECTION OF ICE CREAMS

CHEESEBOARD SELECTION

Elgar Cheddar, goat's cheese and blue goat's cheese all from Lightwood Cheese Makers, Worcester. Served with celery, brandy & apple chutney and biscuits.

£24.95 PER PERSON (£12.95 FOR UNDER 12S, UNDER 4S FREE)

CHOICE OF COFFEES FROM £1.80

(V) Vegetarian