



Atherstone Civic Society

Christmas Meal

Dear Members,

Please find attached a copy of the menu for the Christmas meal at the Unicorn

<http://www.unicorn-ortononthehill.co.uk/>

on **Tuesday, 19th December 2023 at 7.00 pm.**

Could you indicate your choices and return to Pauline with payment of £29.95 per person, either at the next talk on the 21st of November or to my address below. Payment can be made by cash, cheque made payable to Atherstone Civic Society or bank transfer with reference "Christmas Meal".

5 Oakfield Gardens
Atherstone
CV9 1SA

07855 735013

Bank details are:

Sort Code .30 96 20
Account 02904150

Do not hesitate to contact me if you have any queries.

Kind regards

Pauline Gurney
Chair
Atherstone Civic Society

PRE CHRISTMAS PARTY MENU

(ONLY AVAILABLE FOR PARTIES OF 12 AND ABOVE - BOOKING ESSENTIAL)

Available Monday to Saturday in our restaurant from 1st until 22nd December

Starters

HOMEMADE SHROPSHIRE BLUE & BROCCOLI SOUP

HOMEMADE DUCK LIVER & PORK PATE WITH A ORANGE & COGNAC LIQUEUR GLAZE

Served toasted bloomer bread, salad garnish and a caramelised onion chutney

GREEK STYLE LAMB KEBAB

A handmade Greek style prime minced lamb kebab made with fresh mint and seasoning, served on a fresh salad with feta and olives, warm pitta bread and homemade tzatziki dip

GARLIC MUSHROOMS V

Fresh wild mushrooms cooked in a creamy roast garlic and white wine sauce with a touch of Italian herbs and served with a rustic salad and warm farmhouse bread

UNICORN OAK SMOKED SALMON & KING PRAWN SALAD

Served with fresh farmhouse bread and marie rose seafood sauce

SMOKEHOUSE PORK POTATO SKINS GF

Homemade, slow cooked smoky BBQ and Jack Daniels pulled pork, served in crispy potato skins and finished with melted West Country mature cheddar. Accompanied by a rustic salad, a pot of sour cream and a BBQ glaze

Main Courses

TRADITIONAL ROAST TURKEY WITH SAGE & ONION SEASONING, STOCK GRAVY AND A PIG IN BLANKET

HANDMADE VENISON PIE

Prime cuts of venison, oak smoked bacon and roast onions cooked in a traditional gravy with a touch of red wine then encased in shortcrust pastry with a stilton puff pastry lid

BELLY OF PORK

An outdoor reared belly of pork marinated in olive oil, cracked pepper, sea salt and thyme then slowly cooked until crispy and offered with our red wine, wild mushroom and smoked bacon pan sauce

SMOTHERED CHICKEN GF

A succulent breast of chicken wrapped in oak smoked bacon then smothered with a creamy Somerset brie and wild mushroom sauce

SHETLAND SALMON GF

A fresh fillet of Scottish salmon slowly cooked to perfection then served with a creamy chardonnay, mushroom, tarragon and king prawn sauce

ROAST PARSNIP, SWEET POTATO & CHESTNUT BAKE V

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

Desserts

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY CREAM

TRIPLE CHOCOLATE TRUFFLE TORTE WITH MADAGASCAN VANILLA ICE CREAM

JINGLEBERRY FRUIT TRIFLE

TRILLIONAIRES CHOCOLATE TART WITH VEGAN VANILLA BEAN ICE CREAM GF VEGAN

SICILIAN LEMON & WHITE CHOCOLATE CHEESECAKE WITH FRESH CREAM

ENGLISH CHEESE & BISCUIT PLATTER

£29.95 per person