

# Christmas 2009 at THE GUNMAKERS

£25 for three courses

Parma ham on toasted muffin with a poached egg and hollandaise sauce.  
Feta cheese, sour cream, pine nuts and fresh basil wrapped in marinated  
courgette ribbons.

Dilled French tian of crayfish Marie Rose with Scottish smoked salmon.

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Beef fillet en crouete with creamy mashed parsnips and a cognac jus.

Seared sea bass fillets on sauteed new potatoes and piperade  
with a rocket and fennel salad.

Honey roasted duck breast with potato gratin dauphinoise, braised red cabbage  
and green peppercorn sauce.

Baked goat's cheese and portobello mushroom with marsala prunes and vine  
tomatoes.

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Apple tarte tatin with vanilla ice cream.

Christmas pudding with passion fruit compote.

Blue stilton and brie with apples, celery and cheese crackers.

## Terms

*Our Christmas menu will be available from Tuesday 1<sup>st</sup> December.*

*To make a reservation, please email us at [info@thegunmakers.co.uk](mailto:info@thegunmakers.co.uk) specifying your preferred date(s), timings and the number of people in your party.*

*A £10 per person deposit is to be paid in cash at the time the booking is made. We will ask you to confirm each person's menu choices and pre-order any dessert wines no less than seven days before the date of your meal.*

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