



THE
SMUGGLERS INN
DAWLISH | DEVON



Teignmouth Art Society

Christmas Dinner 2019

Friday 13th December, 12.30 for 1pm

£19.95 each

Menu

Starters:

A: Lightly curried parsnip soup,
topped with a curried cream, served with chunky bread & butter

B: Melon with Raspberries & Blueberries
Balls of honeydew melon accompanied with fresh raspberries and blueberries drizzled with a raspberry coulis

C: Garlic Mushrooms
Button mushrooms cooked and served in a creamy garlic sauce topped with breadcrumbs and cheese served with crusty bread

Mains:

A: Farmers Feast Carvery Selection
Roast Turkey
Roast Beef
Roast Pork

A fresh selection of potatoes and vegetables will be available from the carvery

B: Camembert Wellington
Whole baby Camembert topped with a red onion marmalade wrapped in puff pastry and baked until golden, served with carvery vegetables

C: Hake Fillets
Oven roasted fillets of Hake sat on a bed of crushed lemon & lime new potatoes coated in a parsley butter, served with carvery vegetables

Desserts:

A: Traditional Christmas Pudding
Coated in a rich rum and brandy sauce

B: Yule Log
Traditional chocolate Yule log served with clotted cream

C: Pavlova
Homemade strawberry and raspberry pavlova served with clotted cream

Freshly brewed coffee

Please email your name, contact number and meal choices to :
Clare Jenkinson, clare.l.jenkinson@btinternet.com, or ring/text me on: 0776 3894008
Please choose from: Starters – A/B/C, Mains, A/B/C, Desserts: A/B/C

Please make your payment by BACS to: Teignmouth Art Society, Sort Code: 20-60-88, A/C No: 10714143
Or alternatively pay by card at our Friday Meetings, Teign Heritage Centre, 7pm on 25th October and 15th November