



Christmas Menu 2010

ROAST BUTTERNUT SQUASH SOUP
crème fraiche, toasted pumpkin seeds and sage croutons

GOAT'S CHEESE, CONFIT TOMATO AND PESTO TARTLET
rocket and aged balsamic

SMOKED & CURED SALMON ROULADE
crayfish and avocado

WILD GAME TERRINE
apricot chutney and melba toast



ROAST BRONZE TURKEY
chestnut & sage stuffed leg, rosemary roast potatoes, glazed sprouts and vichy carrots

HERB CRUSTED WILD SEA TROUT
lobster & champagne veloute, spinach gnocchi

BEEF WELLINGTON
red wine & shallot jus, dauphinoise potatoes and green beans

JERUSALEM ARTICHOKE & PORCINI MUSHROOM RISOTTO
shaved Reggiano Parmesan and white truffle oil



TRIPLE CHOCOLATE BROWNIE
chocolate & orange sauce and Cornish clotted cream

PJ'S STICKY TOFFEE PUDDING
brandy butterscotch sauce

RUM & RAISIN BAKED CHEESECAKE
winter berry compote

PORT INFUSED COLSTON BASSETT STILTON
muscat raisin bread and apple chutney

(All items may contain traces of nuts)

For further information and reservation enquiries,
please call Sarah on 020 7581 0025
or email sarah@pjsbarandgrill.co.uk