

I am pleased to present our Christmas Menus 2004

This will be Megs 19th Anniversary Christmas and I am delighted to inform you of our new Head Chef Alexandra Nicot who joined Mad Megs in May this year, having trained in Paris and gathered his culinary skills in Europe.

This will be the finest kitchen team since her conception in 1986.

“Quality” is Megs byword and I think, you will agree, this Christmas Menu has what you will need for that special party.

The cost for Lunch is £14.95 per person.

The cost for Dinner is £24.50 per person.

There is No Service Charge and Prices include vat @ 17.5%

Should you wish to book, a Deposit of £10.00 per head will be required upon confirmed booking.

The balance is to be paid Two Weeks prior to your party.

Menu choices are required Two Weeks prior to your party.

Company Cheques are acceptable by prior arrangement.

Should any of your party be unavailable to attend, twenty-four hours notice will be required. The cost will be credited to them in the 2005 diary.

I hope this meets with your satisfaction. Should you have any queries please do not hesitate to contact me.

To book, please telephone 01392 221 225 for availability, before completing the booking form.

Yours Sincerely,

Malcolm Potter

Proprietor

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Group/ CompanyName:.....ContactName:.....

Address:.....

.....TelephoneNumber:.....

Date of Meal:.....Time of Meal:.....

Number of People:.....

Deposit Enclosed: £.....Final Payment In By:.....

Menu Choices: (.....) Enclosed To Follow: (.....)

Please make cheques payable to: Mad Megs Restaurant
Details Correct at time of going to print

Christmas Lunch Menu

Starters

Hot Spicy Chicken Wings
Served with fresh homemade bread

Honey Roasted Parsnip Soup
Served with fresh homemade bread

Toasted Goats Cheese & Walnut Salad with Balsamic Dressing

Main Course

Roast Devonshire Turkey
Served with all the traditional trimmings and seasonal vegetables

Loin of Pork
Served with a creamed brandy sauce & seasonal vegetables

Fresh Cod with a Walnut Pesto Dressing
Served with seasonal vegetables

A Medley of Roasted Vegetable Gateaux
Aubergine, courgette, parsnip, peppers & red onion
topped with melted goats cheese, drizzled with honey roasted almonds
with a fresh tomato & courgette coulis

Sweets

Christmas Pudding with Brandy Sauce
Fresh Chocolate & Brandy Roll with a Fresh Strawberry Coulis & Clotted Cream

Fresh Ground Coffee & Mints

£14.95

Christmas Dinner Menu

Starter

Honey Roasted Parsnip Soup

Served with fresh homemade bread

Fresh Scallop & Fish Terrine

Served with fresh homemade brioche

Chicken Liver Paté wrapped in Parma Ham

Served with a grape chutney, salad garnish and Melba toast

Stuffed Flat Field Mushrooms

Filled with mature Stilton, served on a bed of fresh lettuce leaves

Main Course

Jambon Steak

*A thick cut Ham Steak with a St Malo sauce,
Served on a bed of bubble & squeak and glazed carrots*

Roast Turkey

Roast Devonshire Turkey served with all the traditional trimmings & seasonal vegetables

Beef Bourguignonne

A classic French dish, marinated tender beef served with wild rice

Rack of Ribs

A rack of barbecued pork ribs, served with seasonal vegetables

Fillet of Trout stuffed with a Prawn Mouseline

Served with a leek & white wine sauce & seasonal vegetables

A Medley of Roasted Vegetable Gateaux

*Aubergine, courgette parsnip, peppers & red onion
topped with melted goats cheese, drizzled with honey roasted almonds
with a fresh tomato & courgette coulis*

Sweets

Christmas Pudding with Brandy Sauce

Fresh Chocolate & Brandy Roll with a Fresh Strawberry Coulis & Clotted Cream

Sticky Toffee Pudding served with Double Cream

Fresh Ground Coffee & Homemade Truffles

£24.50 incl vat