



LUNCH
12 - 2.30 pm
2 COURSES £19.95
3 COURSES £24.95

THE BOOT INN

PRE CHRISTMAS MENU 2011



EVENING
6 - 9.30 pm
2 COURSES £21.95
3 COURSES £25.95

STARTERS

*SALT AND PEPPER KING PRAWNS TOSSED IN GARLIC,
CHILLI, SPICES, SPRING ONIONS AND MANGETOUT.
A REAL TREAT!!*

CHICKEN AND CHORIZO SALAD DRESSED WITH A PARMASAN AND MAYONNAISE SAUCE

*GARLIC AND OLIVE OIL ROASTED RED PEPPER FILLED WITH ONION MARMALADE AND TOPPED WITH
GRILLED MELTED GOATS CHEESE DRIZZLED WITH PESTO V*

*MONGOLIAN LAMB – BONELESS PIECES OF LAMB BREAST COOKED UNTIL CRISP IN OUR OWN HOISIN
SAUCE*

*SMOKED SALMON AND PRAWN COCKTAIL, FINEST SCOTTISH SMOKED SALMON AND BABY PRAWNS BOUND
IN OUR DELICIOUS MARIE ROSE SAUCE LACED WITH RUM SERVED WITH BREAD AND BUTTER*

*DEEP FRIED BRIE COATED IN OUR SPECIAL SEASONING FRIED UNTIL GOLDEN SERVED WITH HOMEMADE
APRICOT AND PEACH SCHNAPPS COMPOT*

*FRESH MUSHROOMS STUFFED WITH A SMOOTH CHICKEN AND COGNAC PATE ROLLED IN GARLIC AND
HERB BREADCRUMBS DRIZZLED WITH A PORT AND CRANBERRY SAUCE*

MAINS

*FRESH CHICKEN BREAST FILLED WITH CREAMY GARLIC AND HERB CHEESE WRAPPED IN SMOKED BLACK
FORREST HAM SERVED ON A BED OF CREAMED LEEKS*

*BRAISED LAMB SHANK SLOW COOKED TO PERFECTION SERVED ON SWEET POTATO AND PARSNIP MASH
DRESSED WITH A RED CURRENT AND PORT SAUCE WITH A HINT OF ROSEMARY*

*8OZ FILLET STEAK COOKED TO YOUR LIKING IN EITHER A BOURGIGNONE SAUCE, RICH RED WINE, BACON,
MUSHROOM AND SHALLOT SAUCE OR OUR CRACKED BLACK PEPPERCORN SAUCE (£5.50 SUPPLEMENT)*

*TRADITIONAL ROAST NORFOLK TURKEY SERVED WITH OUR OWN, ORANGE, CHESTNUT BRANDY STUFFING,
CRANBERRY TARTLET AND SAUSAGE WRAPPED WITH BACON*

*FRESH PANFRIED KING SCALLOPS SET ON A MINTED PEA PUREE WITH A CREAM AND WHITE WINE SAUCE
TOPPED WITH CRISPY PANCETTA*

*VEGETABLE PAELLA WITH PEPPERS, ONIONS, MUSHROOMS AND TOMATOES
(MEAT OPTION ALSO AVAILABLE)*

*ROASTED RED PEPPER FILLED WITH RED ONION MARMALADE TOPPED WITH GRILLED GOATS CHEESE
SERVED WITH A PESTO DRESSING*

DESSERTS

*MILLIONAIRES DESSERT, LAYERED WITH HOMEMADE SHORT BREAD, TOFFEE SAUCE, CARAMEL MOUSSE
TOPPED WITH CHOCOLATE GANACHE*

*TRIO OF OUR FINEST HOMEMADE DESSERTS, CHOCOLATE BROWNIE, VANILLA POD ICE CREAM AND
STICKY TOFFEE AND PEACAN PUDDING*

*WHITE CHOCOLATE, VANILLA AND RASPBERRY PANNA COTTA SERVED WITH FRESH RASPBERRIES,
RASPBERRY COULIS AND CHOCOLATE DROPS*

TRADITIONAL CHRISTMAS PUDDING ACCOMPANIED BY HOMEMADE BRANDY SAUCE

OUR FAMOUS DELICIOUS ICE CREAM CAKE SERVED WITH WARM FUDGE SAUCE

*CHEESE BOARD – MATURE CHEDDAR, STILTON AND CAMEMBERT SERVED WITH ONION MARMALADE,
GRAPES AND CELERY WITH A SELECTION OF BISCUITS (£1.95 SUPPLEMENT)*

AFTER DINNER COFFEE AND MINTS





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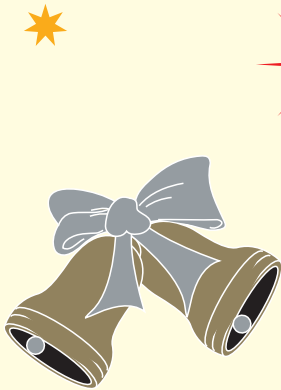
RESTAURANT
OPEN NEW
YEARS EVE
AND NEW
YEARS DAY

PRIVATE
FUNCTION
ROOM
WITH OWN
BAR
AVAILABLE
SEATS 50

OPEN
CHRISTMAS
DAY
PLEASE ASK
FOR DETAILS

PRE CHRISTMAS MENU

A NON REFUNDABLE
DEPOSIT OF £10 PER
HEAD IS REQUIRED
ON BOOKING AND FOOD
PRE ORDERS REQUIRED
3 WEEKS PRIOR TO BOOKING



CONTACT INFORMATION
 TEL: 01980 842279
 FAX: 01980 844077
 EMAIL: enquiries@bootinn.com
 WEB: www.bootinn.com



THE BOOT INN
HIGH STREET, SHIPTON BELLINGER, HANTS SP9 7UF

