



Our Christmas menu is available from 25th November to the 24th December 2011. Crackers, poppers & decorations are provided for your enjoyment.

Please note that bookings need to be made at least five working days prior to dining and a £5 non-refundable deposit, per person, is required at the time of booking.

Whilst every effort will be made to provide exactly what is on the menu we may, at times, need to make small changes which we will inform you about.

On behalf of Heather and the Staff, we hope you have an enjoyable meal and we wish you a very Merry Christmas and our best wishes for the New Year.

Please enter the number of each course required in the boxes provided, complete the details at the bottom and return to the Three Hills.

STARTERS	NUMBERS
Prawn Cocktail	
Duck, Orange & Herb Pate	
Parsnip & Carrot Soup	
Brie & Cranberry Parcels	
MAIN COURSES	
Roast Turkey	
Roast Lamb	
Chef's Fishcakes	
Hazelnut Roast	
DESSERTS	
Christmas Pudding	
Irish Cream Cheesecake	
Blackberry & Apple Pie	
Raspberry Sorbet	
Cheeseboard	

Name of Party:.....

Address:.....

.....

Landline & Mobile No.....

Date of Booking:.....

Time of Dining:.....

Number in Party:.....

Deposit enclosed:.....

Christmas 2011

The Three Hills

Bartlow



Christmas Menu

Heather Dallas
The Three Hills
Ashdon Road
Bartlow
Cambridge
CB21 4PW

Tel: 01223 891259

e-mail: threehills@rhubarb-inns.co.uk

www.rhubarb-inns.co.uk

Starters

Traditional Prawn Cocktail

Atlantic Prawns set on a bed of Crisp Salad Leaves topped with Marie Rose Sauce and served with Wholemeal Bread & Butter

Duck, Orange & Herb Pate

A smooth & Rich Pate of Duck Livers, Tangy Orange & Herbs served with Wholemeal Toast & Salad Garnish

Honey-roasted Parsnip & Carrot Soup (v)

A homemade Soup with delicious Honey-roasted Parsnips & Carrots topped with Croutons and served with warm Crusty Bread

Mini Brie & Cranberry Filo Parcels (v)

Crispy Parcels filled with creamy Brie & Tangy Cranberry set on a bed of Crisp Lettuce Leaves

Main Courses

Traditional Roast Turkey

Slices of Roast Turkey served with Sage & Onion Stuffing, Butter-roasted Potatoes, Honey-roasted Parsnips, Pigs in Blankets, Yorkshire Pudding and a selection of Seasonal Vegetables

Roast Leg of Lamb

Tender slices of Roast Lamb marinated in Honey, Rosemary & Lemon served with Butter-roasted Potatoes and a selection of Seasonal Vegetables

Chef's Salmon & Dill Fishcakes

Chef's Homemade Fishcakes made with Poached Salmon and Fresh Dill served with Minted New Potatoes and a selection of Seasonal Vegetables

Hazelnut Roast (V)

A delicious Nut Roast made of Toasted Hazelnuts, Brown Rice & Herbs served with Sage & Onion Stuffing, Butter-roasted Potatoes, Honey-roasted Parsnips, Yorkshire Pudding, Vegetarian Gravy and a selection of Seasonal Vegetables

Desserts

Traditional Christmas pudding

Served with Brandy Sauce, Custard or Cream

Irish Cream & Chocolate Cheesecake

A Rich, Creamy & Indulgent individual cheesecake finished with grated Chocolate & Chocolate Sauce

Raspberry Sorbet

3 scoops of Deliciously Refreshing Movenpick Sorbet garnished with fresh Redcurrants

Blackberry & Apple Pie

A Delicious & Warm Shortcrust Pastry pie served with Custard, Cream or Vanilla Icecream

Trio of Traditional Cheeses

A Cheeseboard of Stilton, Brie & Mature Cheddar served with Crackers, Celery & Apple

Coffee/Tea & a warm Mince Pie

£19.95 per person

Please note a 10% service charge will be added for all parties of eight or more

There may be trace elements of nuts

We have a fine selection of Red & White Wines available by the Glass or Bottle – please ask to see our separate Wine List