Villiers
Dinner Market Menu

To Begin

Homemade Soup of the Day

Smoked Mackerel Pate, Baby Red Chard, Croutons, Horseradish Cream

Grilled Goats Cheese, Confit of Beetroot, Watercress, Balsamic Dressing

Confit Duck and Smoked Chicken Terrine, Cider Apple Chutney, Baked Herb Croutes
(£1.00 Supplement)

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Main Course

Roast Local Reared Turkey, Shallot and Thyme Stuffing, Bacon Chipolata, Turkey Gravy

Braised Blade of Beef, Creamed Potatoes, Roast Root Vegetables

Pan Fried Fillet of Salmon, Crushed New Potatoes, Chorizo, Green Beans

Paperdelle Pasta, Butterbeans, peas, Sweet corn, Swiss Cheese, Rocket Leaves – (v)

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Dessert

Almond and Pear Tart, Poire William Ice Cream

Baileys Crème Brulee, Mini Chocolate Cookies

Vanilla Creamed Rice Pudding, Christmas Pudding Ice Cream

Cheese Plate, Chutney, Vine Fruits, Biscuits

2 Courses - £16.95
3 Courses - £20.95

A discretionary 10% service charge will be added to bills for tables of six people and above
Prices inclusive of 20% VAT