

Christmas Family

Sunday Lunch

Available December

Our chefs choice of homemade soup

Chicken liver pate cranberry and orange chutney

Oriental vegetarian spring rolls sweet chilli dip

Sauté mushrooms with garlic cream sauce

Chilled Melon with red berries

Roast sirloin of beef served with Yorkshire pudding

Roast of turkey with seasonal trimmings

Loin of pork with peppercorn sauce

Mushroom risotto with pesto and tomato

Cajun style Salmon mango mayonnaise

Roast lamb with rosemary and red wine jus

Selection of seasonal vegetables and potatoes

Homemade Christmas Pudding with brandy cream Sauce

Crème brulee with caramelised pineapple

Belgian chocolate marquise roulade orange mascarpone cream

Panetonne trifle red berry cream

Honey and hazelnut parfait vanilla ice cream

Two course £13.00

Three course £16.00

Wine list

House Wine White

Les Petits Grains Blanc, Dom. Bergon 2005 - France £14.95

Pale yellow with green highlights, very fruity and elegant on the nose with floral notes, and a dry finish.

White Wines

Semillon/Chardonnay Albridge Estate 2006 - Australia £17.50

Passion fruit and melon character dominant on the nose. The palate is full-flavoured with citric and peach fruits.

Pinot Grigio la Casada 2006 – Italy £16.95

A medium bodied but dry white with fresh fruit flavours, a touch of spice and a light nuttiness.

House Wines Red & Rosé

Les Petits Grains Rouge 2005 - France £14.95

A subtle wine with a balanced fruity flavour

Les Petits Grains Rosé 2006 - France £14.95

Light and refreshing easy drinking rosé.

Made from 80% Cinsault and 20% Grenache

Red Wines

Merlot/Shiraz Albridge Estate - Australia £17.50

Ripe, peppery fruit on the nose with hints of spice. The palate is full-flavoured with plum, blackberry and integrated oak characters, and soft tannins.

Nero d'Avola la Casada – Italy £16.95

Ruby-red colour with intense and brilliant reflections. This wine is intense with sensations of tobacco and spices as well as mineral note in the nose.

EAT, RELAX, ENJOY!

The Hollybush At Christmas



Christmas lunch flyer

Available pre-ordered only

Leek and potato Soup with croutons
Broccoli and stilton soup

Chicken liver pate cranberry and orange chutney
Duck confit spring roll with crisp salad

smoked salmon platter with horseradish crème fraiche
Chilled Melon with mango and passion fruit sorbet

Roast Turkey and cranberry stuffing chipolata sausage
Grilled pork steak with leek and stilton crumble
Portobello mushrooms chestnut stuffing
Poached salmon with prawn risotto
Roast Lamb leg with caramelised onion Mashed Potatoes

Served with a selection of vegetables and potatoes

Homemade Christmas Pudding with brandy cream Sauce
Crème brulee with caramelised pineapple
Belgian chocolate marquise roulade orange mascarpone cream
Panetonne trifle red berry cream
Honey and hazelnut parfait vanilla ice cream

£15.95

Christmas evening flyer

Available pre-ordered only

Leek and potato Soup with croutons
Broccoli and stilton soup

Chicken liver pate cranberry and orange chutney
Duck confit spring roll with crisp salad

smoked salmon platter with horseradish crème fraiche
Chilled Melon with mango and passion fruit sorbet

Roast Turkey and cranberry stuffing chipolata sausage
Grilled pork steak with leek and stilton crumble
Portobello mushrooms chestnut stuffing
Poached salmon with prawn risotto
Roast Lamb leg with caramelised onion Mashed Potatoes

Served with a selection of vegetables and potatoes

Homemade Christmas Pudding with brandy cream Sauce
Crème brulee with caramelised pineapple
Belgian chocolate marquise roulade orange mascarpone cream
Panetonne trifle red berry cream
Honey and hazelnut parfait vanilla ice cream
Freshly brewed coffee and mice pies

£16.95

Christmas charity

Evening

Sunday 20th december

Details to follow

Contact us if you would like more details or to make a reservation. You will be required to pay a £10 non refundable deposit per person two weeks

after booking and the remaining balance

by the 1st December

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