

# *Festive Menu*

## ***Carrot, Orange & Coriander Soup***

*With a Crusty Roll & Butter*

## ***Cream of Chicken, Tarragon & Lemon Soup***

*With a Crusty Roll & Butter*

## ***A Cocktail of Sweet Melon & Mandarin***

*With Fromage Frais & Caramelised Figs ribboned with Cardamom Syrup*

## ***Greenland Prawn Cocktail with a Lime & Dill Dressing***

*With Brown Bread & Butter*

## ***Grilled Goats Cheese with Red Pepper & Pesto Tartlet***

*Garnished with Petit Salad*



## ***Traditional Roast Turkey with a Chestnut & Apricot Stuffing***

*Cranberry Compote, Smoked Bacon Wrapped Chipolata & Thyme Gravy,*

*Served with Roast Potatoes & Seasonal Vegetables*

## ***Venison Sausages with Juniper & Onion Gravy***

*With Braised Red Cabbage & creamed Potatoes*

## ***Roasted Red Peppers Stuffed with Mushrooms & Spinach***

*Topped with Crispy Camembert*

*Served with a Tomato & Basil Sauce & Salad*

## ***Baked Sea Bass Fillet, Lemon Butter & White Wine***

*With Roast Cherry Tomatoes, Seasonal Vegetables & Parsley Mash*

## ***Braised Steak in a Rich Red Wine & Shallot Gravy***

*Seasonal Vegetables & Potatoes*



## ***Traditional Christmas Pudding***

*With a Warm Boozy Sauce & Whipped cream*

## ***Rich Dark Chocolate Torte***

*With Chantilly Cream*

## ***Bailey's Creme Brulee***

*With Vanilla Cream*

## ***Strawberry Pavlova***

*With Chantilly Cream & Winter Berry Compote*

## ***Raspberry & White Chocolate Cheesecake***

*With Vanilla Cream*



## ***Tea, Coffee & Mints***

***Three Course Festive Menu £32.50***