



CHRISTMAS CELEBRATION 2012

Creamy Bubble and Squeak Soup with Crunchy Bacon

Fresh Salmon and Prawn Tower with White Crabmeat and Smoked Salmon

Smoked Chicken and Bacon Salad with Wholegrain Mustard Dressing

Roasted Mediterranean Vegetable Tart with Goats Cheese V

Pork Terrine with Apricots and Pistachios, Apple and Sultana
Chutney with Melba Toast

Thai Fish Cakes With Lime Chilli and Ginger Sauce

Wild Mushroom Risotto with Parmesan Shavings V

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Roast Breast of Turkey with Chipolata Sausage, stuffing and Cranberry Gravy

Fillet of Pork Wellington with Twice Cooked Chips and Madeira Sauce

Fillet of Sea-bream and Tiger Prawns, with Chilli, Lime and Ginger Sauce
served with Sautéed New Potatoes

Pot Roast Shank of Lamb with Parsnip Mash and Rosemary and Redcurrant Jus

Steamed Leek and Cheddar Pudding, Spring Onion Mash and Light Cheese Sauce V

Fillet of Cod with Sauce Vierge with New Potatoes

Breast of Pheasant stuffed with Parsnip Mousse,
served with a Broth of Winter Vegetables and Spring Onion Mash

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Traditional Christmas Pudding with Brandy Sauce

Fresh Fruit Platter with Mango Sorbet

Cranberry and Hazelnut Tart with Stem Ginger Ice Cream

Baileys and White Chocolate Cheesecake

Raspberry Chocolate Brownie with Warm Chocolate Sauce
and Honeycomb Vanilla Ice Cream

Grand Marnier Crème Brulee with Shortbread Biscuits

Cheese Board with Biscuits and Quince

Tea or Coffee with Homemade Chocolates

@ £27.50 per person

