

Christmas Fayre Menu

Starters

Curried Parsnip and Apple Soup with a Warm Garlic Naan Bread

Japanese Golden Panko Breaded Pork Loin on a bed of Stir Fry Vegetables with a Tonkatsu Sauce

Classic King Prawn Cocktail with a Seafood Sauce

French Camembert Crispy Bonbons with a Walnut and Balsamic Salad & Cranberry Sauce

Harrisa and Honey Spice Lamb & Roasted Vegetable Skewer with a Yoghurt Mint Dressing

Aubergine & Courgette Roulade filled with Spinach and Ricotta with an Italian Tomato & Basil Sauce

Mains

Traditional Slow Roasted Turkey with all the Seasonal Trimmings (vegetarian option available on request)

Tender Beef Steak, Port Wine and Smoked Bacon Pot Pie with Homemade Chips and Mixed Vegetables

Open Scottish Salmon Wellington with a Parmesan, Garlic & Lemon Crumb finished with a Dill Cream Sauce

Argentinian Chilli, Garlic & Lime 6oz Glazed Rump Steak with Sweet Potato, Red Pepper & Caramelised Onion Hash

Mushroom Bourguignon with a Cheesy Leek Gratin, Creamed Potatoes and Roasted Parsnips

Tuscan Style Roast Leg of Lamb with Minted Winter Green Fricassee served with Rosemary Scented Roast Potatoes

(All meals are served with seasonal vegtables for the table)

Desserts

Traditional Boozy Christmas Pudding with Brandy Cream

Dubai Chocolate Eton Mess with Crushed Pistachios

Spiced Apple Crumble Blondie with Vanilla Ice-Cream

A Selection of British and French Cheeses, Crackers, Grapes & Caramelised Onion Chutney

To Finish

Choice of Tea or Coffee, Mince Pie and Festive Treats

£30 Per Person