



CHRISTMAS FAYRE

Starters

- Roast Parsnip and Caramelised Onion Soup (V) *Served with parsnip crisps and a bread roll and butter.*
- Pork and Plum Pâté *A coarse pork pâté with plum and brandy, garnished with a glazed sweet plum. Served with toast and butter.*
- Prawn Cocktail *King prawns in iceberg lettuce cups with Marie Rose sauce.*
- Fig, Honey and Goat's Cheese Parcels (V) *Served with mixed leaves and cranberry sauce.*

Main Courses

All our main courses are served with new and roast potatoes and a selection of seasonal vegetables.

- Roast Turkey *Hand carved by our chefs, served with sage and onion stuffing, bread sauce and cranberry sauce.*
- Traditional Roast Topside of Beef *Classically served with Yorkshire pudding and horseradish sauce.*
- Duck with Cranberry and Orange *Duck breast with a sauce flavoured with cranberry pieces, orange zest and orange liqueur.*
- Sea Bass with Roasted Tomato and Dill *Sea bass fillets served with a buttery sauce flavoured with slow roasted tomato and dill.*
- Portobello Mushroom Nut Roast (V) *Walnuts, almonds and peanuts combined with mushroom, carrot, potato and leek and topped with Camembert cheese and cranberry sauce.*

Desserts

- Christmas Pudding *Served with brandy sauce.*
- Lemon Torte *A lemon sponge enriched with ground almonds and soaked in a lemon syrup. Served with cream.*
- Chocolate Nemesis *A soft set Belgian chocolate mousse encased in the thinnest of crusts. Served with vanilla ice cream.*
- White Chocolate and Cherry Cheesecake *Vanilla and white chocolate cheesecake with black cherries on a chocolate biscuit crumb. Finished with a swirl of chocolate ganache. Served with cream.*

Name.....

Deposit paid date.....