

Christmas Party Night Menu

Honey and Parsnip Soup

Croutons

Caiun Chicken Salad

Mixed rustic salad, croutons and sweet chilli sauce dressing

Crumbed Goats Cheese

On a mediterranean vegetable crostini, balsamic

Crab and Prawn Tian

Smoked salmon, atlantic prawns, plouche of leaves, lemon mayonnaise, melba toast

Pork Belly and Apple Skewers

On a parmesan risotto with a light mushroom sauce

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Baked Cod

Pan seared spinach, glazed with a rich cheese sauce

Fillet of Sea Bass

Shredded mange tout, cherry tomatoes, white wine and tomato sauce

Salmon Lattice

Warm leek and mushroom salad, watercress cream

Traditional Roast Turkey

Chestnut stuffing, roast parsnip, bacon rolls, and roast gravy

Lamb Navarin

Savoy cabbage, glazed carrots, rich red wine sauce

Broccoli Leek Courgette and Sweetcorn Tart

Carrot ribbons, spicy tomato sauce

All served with mash and roast potatoes and seasonal vegetables

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Christmas Pudding

Brandy butter ice cream, vanilla anglaise

Crème Brulee

Viennese biscuit, fresh fruit

Profiteroles

Poached strawberries, hot chocolate sauce

St Clements

Warm lemon sponge coated in a lemon curd sauce, Lanes orange ice ream

Almond Cake

Black cherry compote, cherry chantilly cream

Cheese Platter

Fruit chutney, grapes and crackers