

# Party Night Menu

## **Fresh Asparagus Soup**

Finished with cream

## **Cajun Spiced Salmon and Plaice Goujons**

Stir fry vegetable rice, herb crème fraiche

## **Prawn and Avocado**

Tian of prawns bound in a lemon mayonnaise, topped with an avocado cream cheese, melba toast, mixed leaves, cherry tomatoes, sweet chilli dressing

## **Glazed Goats Cheese**

Pesto croute, marinated mediterranean vegetables, reduced balsamic

## **Rustic Salad with Falafel**

Mixed salad, fried sweet potato, tomato salsa sauce & light garlic mayonnaise sauce

**ooOoo**

## **Fillet of Sea Bass**

Shredded mange tout, watercress cream sauce

## **Grilled Hake with a Herb Crumb & Tiger Prawns**

Courgette provençale, red pepper sauce and herb oil

## **Salmon Supreme in Lattice Pastry**

Seared spinach, shellfish sauce

## **Traditional Roast Turkey**

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

## **Tenderloin of Pork Wrapped in Bacon**

Coated in a thickened leek and mushroom broth

## **Vegetable en Croute**

Roasted vegetables wrapped in puff pastry vine tomato sauce

All served with mash, roast potatoes and seasonal vegetables

**ooOoo**

## **Christmas Pudding**

Brandy butter ice cream, vanilla anglaise

## **Crème Brulee**

Viennese biscuit, fresh fruit

## **Dark Chocolate Torte**

On a chocolate brownie base, strawberry coulis, chantilly cream

## **Citrus Trio of Desserts**

Orange panna cotta, lemon curd vacherin, warm orange and cranberry cake

## **Bread and Butter Pudding**

Spiced apple compote, custard

## **Truckle Cheddar, Camembert and Stilton**

Fruit chutney and crackers