Christmas Party Night Menu

Chunky Winter Vegetable Soup
Finished with cream

Crab Meat Tian
Fresh crab meat bound in a light mayonnaise, avocado and half a boiled egg, tomato, cucumber and a white grape salad, melba toast

Grilled Cod
On cheesy mash, tomato compote and a parsley and white wine sauce

Glazed Goats Cheese
On sliced tomato and pesto croute, marinated roasted peppers and balsamic

Pan Fried Blackened Asian Spiced Chicken Fillets
Mixed salad leaves, fried sweet potato, spring onion, garlic mayonnaise dressing

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Fillet of Sea Bass
Warm salad of beans, leek, asparagus, shellfish cream sauce

Supreme of Salmon Cooked with a Tomato, Garlic, Lemon and Parsley
Shredded mange tout, watercress sauce

Swordfish Steak
Fine beans, sun blushed tomatoes, button mushrooms, lemon and chive butter

Traditional Roast Turkey
Chestnut stuffing, bacon rolls, and roast gravy

Roasted Chump of Lamb
Buttered leeks, fine beans, rosemary and redcurrant gravy

Asparagus, Leek and Mushroom Tartlet
Glazed with black wax cheddar, herb cream reduction

All served with roast potatoes and seasonal vegetables

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Christmas Pudding
Brandy butter, vanilla custard

Millionaires Syllabub
Chocolate cake pieces, toffee cream and sauce, glazed banana

Baked Vanilla Cheesecake
With orange compote and marinated satsuma segments, citrus peel biscuit

Crème Brulee
With fresh fruit and a viennese biscuit

Chocolate Profiteroles
Chantilly cream and warm chocolate sauce

Dorset Blue Vinny, Truckle Cheddar, Camembert
Fruit chutney, grapes and crackers