

Christmas Party Night

Dinner Menu

Homemade Vegetable Soup

Served with roll and butter

Prawn & Salmon Platter

Icelandic Prawns and poached salmon flakes on a bed of mixed leaves served with a light Marie Rose sauce

Sautéed Medley of Mushrooms

Stilton, wine and cream in a pastry vol au vent case

Fanned Honeydew Melon

Served with a Panache of seasonal fruits topped with strawberries and a fruit coulis

Traditional Roast Devonshire Turkey

Served with bacon roll, cranberry sauce and seasoning

Roasted Silverside of Beef

Accompanied by Yorkshire pudding, horseradish sauce and various mustards

Grilled Chicken Supreme

Placed on garlic bread and served with a tarragon cream sauce

Poached Fillet of Scottish Salmon

Set on spiced sautéed green spinach with a dill and white wine sauce

Risotto

(v) Sautéed courgette and butternut squash Risotto with rocket leaves, garlic bread, Herb oil and Parmesan flakes

Filo Pastry filled with Cream Cheese & Asparagus

(v) Sautéed with a sweet and sour sauce

Served with brussel sprouts, petit pois flamande, cauliflower au gratin and roast potatoes

Christmas Pudding with Brandy Sauce

Chocolate Profiteroles with Chocolate Sauce

Fresh Fruit Salad served with Clotted Cream

Strawberry Pavlova

Homemade Cheesecake of the day

Fresh filter coffee and Mint Chocolates