

## *Festive Seated Dinner*

*Please select ONE option from each course for all your guests:*

### **Starters**

*Ruby Leaves with Pomegranate, Dry Cured Bresaola, Stilton and Toasted Chestnuts  
Drizzled with an Aged Balsamic Dressing*

*Martini Cocktail Glass with Succulent Pacific Prawns, Baby Leaves with  
Pink Grapefruit and Avocado, Citrus Dressing with Walnut Oil and Honey*

*Spinach & Parmesan Roulade  
Filled with Pancetta, Asparagus & Chive Cream Cheese (V)*

### **Main**

*Pan Fried Corn Fed Chicken Infused in Bay and Nutmeg Served on a Bed of Pumpkin Risotto  
with a Cranberry Compote Garnished with Deep Fried Winter Cabbage*

*Traditional Roast Turkey with all the trimmings:  
Chipolatas wrapped in Bacon, Sage and Onion Stuffing, Rich Madeira Gravy,  
Sprouts with Chestnuts, Parsnip Puree and Roast Potatoes*

*Organic Salmon with a Creamy Stem Ginger Sauce  
Crushed Winter Potatoes with Watercress and  
Purple Sprouting Broccoli*

*\*Vegetarian options available on all of the above main courses*

### **Dessert**

*Chocolate Cardamom Mousse Cake with a Coffee Cream*

*Panatone Bread and Butter Pudding with Grand Marnier Laced Cream*

*Warm Apple Fudge Cake with Cinnamon Crème Fraiche*

*Fair Trade Filter Coffee and Teas*



T O P S A I L