

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 Cardomom Mousse Cake with a Coffee Cream

Panatone Bread and Butter Pudding with Grand Marnier Laced Cream

Warm Apple Fudge Cake with Cinnamon Crème Fraîche

Fair Trade Filter Coffee and Teas

