

# 3 Course menu

## Starters

**Tomato and basil soup** with a swirl of basil cream and crusty baguette (v)

**Breaded goat's cheese** with rocket and red onion jam, drizzled with pesto olive oil (v)

**Roast shredded Peking duck** with Chinese vegetables and a hint of ginger in a crisp filo pastry, served with an aromatic plum sauce

**Smoked salmon with a petit salad**, cracked black pepper and fresh lemon served with a warmed brown baguette

**Spicy chorizo and feta salad** with a baby leaf salad topped with marinated olives, slow roasted tomato, pieces of creamy feta and crisp chorizo, served with a tzatziki dip

## Mains

**Roast turkey** with a cranberry and chestnut stuffing, wrapped in bacon, served with a cranberry jus, crisp roast potatoes and a medley of Winter vegetables

**Sirloin steak** with chunky chips and a green and black peppercorn sauce

**Salmon fillet** with new potatoes and fine green beans drizzled with a light citrus dressing

**Wild mushroom ravioli** with rocket, shaved Parmesan and toasted pine kernels (v)

## Desserts

**Traditional Christmas pudding** with brandy sauce

**Raspberry brûlée cheesecake** with crème fraîche

**Chocolate fudge cake** with crème Anglais

**Seasonal fruit salad** with the option of fresh cream

(v) = non meat dishes

Some dishes may contain nuts