

# 5 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

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

**Roast breast of duck** with Cointreau gravy

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

**Feta, slow roasted tomato and pepper strudel** (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

## Cheese course

Mature Cheddar, Stilton and goat's cheese with grapes, sweet chutney and Carr's water biscuits (v)

## Finale

Freshly brewed coffee and petite fours

(v) = non meat dishes

Some dishes may contain nuts