

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 Anglaises

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