

----IST COURSE----

ROASTED PARSNIP, HONEY, SAGE & BLACK PEPPER SOUP
PRAWN COCKTAIL WITH MARIE ROSE SAUCE
HAM HOCK TERRINE WITH CROSTINI & PLUM AND APPLE
CHUTNEY
SMOKED CHEDDAR AND CRANBERRY CROQUETTES WITH AN
ORANGE & CRANBERRY SAUCE

----2ND COURSE-----

ROAST TURKEY WITH ALL THE TRIMMINGS
BRAISED BEEF BOURGUIGNON WITH CREAMY MASH &
SEASONED VEGETABLES
POACHED SALMON WITH A BROWN SHRIMP BUTTER,
NEW POTATOES & SEASONED VEGETABLES
CAMEMBERT AND ROASTED FIG TART, NEW POTATOES AND
SEASONED VEGETABLES

----3RD COURSE-----

CHRISTMAS PUDDING WITH BRANDY SAUCE
WARM CHOCOLATE & RASPBERRY BROWNIE WITH RASPBERRY
COULIS & BLACK FOREST ICE CREAM
STICKY TOFFEE PUDDING CHEESECAKE WITH CREAM
LIMONCELLO TIRAMISU

COFFEE AND WARM CINNAMON DUSTED MINCE PIE