

Starters

Home made vegetable broth
Served with a fresh baked roll
Smoked salmon & prawn terrine
with a watercress salad
Trio of melon balls
with a fruit sorbet
Warm duck, orange & walnut salad
with a citrus dressing

Mains

Traditional Stuffed Turkey & Ham
Served with a Rich Roast Gravy.
Tenderloin of Beef
Roasted with a Shallot & Shiraz jus with Yorkshire Pudding.
Grilled Salmon fillet
with a Pesto Crust & a Creamy Dill Sauce
Roasted Rack of Lamb
With a Garlic Peppercorn Crust & a Red Wine Reduction.
Roasted Barbary Duck Breast
with a Caramelized Orange sauce.
Roasted Seasonal Vegetables
wrapped in filo pastry and a Basil Cream sauce with Apple & Fennel Slaw.

(All served with fresh market vegetables, creamed & roast potatoes)

Desserts

Traditional Christmas pudding
with brandy & port cream sauce
Sticky Toffee pudding
with caramel sauce
Seasonal Fruit Pavlova
with a berry coulis
Mulled Wine Poached Pears
with mascarpone cheese

Tea or Coffee
Minced Pies
After Dinner Mint

