

Christmas Day Menu

Canapés & Mulled Wine

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Cream of Wild Mushroom & Brandy Soup  
*with Parmesan Flutes*

King Prawns and Smoked Salmon  
*bound in Lemon Mayonnaise served with a Panache of Leaves*

Rosette of Melon  
*with Kiwi Fruit and Blackcurrant Sorbet*

Terrine of Chicken and Red Pepper  
*with Onion Marmalade & Melba Toast*

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Champagne Sorbet in a Pool of Coulis

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Roast Norfolk Turkey  
*with a Chipolata & Bacon Roll, Chestnut Stuffing, a Cranberry Tartlet and Pan Gravy*

Roast Sirloin of Beef  
*with a Yorkshire Pudding, Horseradish Sauce and Pan Gravy*

Parma Wrapped Lemon Sole Fillets  
*on Herb Mash served with a Mustard and Dill Beurre Blanc*

Parmesan & Wild Mushroom Roulade,  
*served with Rockette Salad and a Tomato & Herb Salsa*

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Traditional Christmas Pudding
with Brandy Cream Sauce

Baileys Cheesecake
with Chantilly Cream & Brandy Snaps

Chocolate Profiteroles
filled with Cointreau Cream drizzled with dark Chocolate Sauce

A selection of English & Continental Cheeses
with Grapes, Water Biscuits, and Onion Marmalade

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Coffee, Mince Pies & Petit Fours