

# CHRISTMAS PARTY NIGHT MENU



## STARTERS



### CRÈME MARIE LOUISE SOUP

Cream of chicken & vegetable soup served with petit pan

### HOT AND KICKING CHICKEN DIPPERS

Spicy chicken dippers served with a BBQ sauce

### SMOKED SALMON & PROSECCO PARFAIT

Salmon mousse topped with smoked salmon with a Prosecco sauce centre

## MAIN COURSE

### FESTIVE TURKEY AND TRIMMINGS

Sliced turkey breast served with sage and onion stuffing, chipolatas, cranberry sauce and lashings of gravy.

### BAKED COD AND SMOKED BACON

Oven baked cod loin wrapped in smoked streaky bacon and covered in a creamy parsley butter sauce

### SIRLION OF BEEF

Thinly sliced Roast Sirlion steak  
Drizzled with a red wine jus

*( All mains served with roast and boiled potatoes & seasonal vegetables )*

## SWEETS

### POPPING PEACH BELLINI CHEESECAKE

Biscuit base layered with a peach compote Prosecco & popping candy cheesecake finished with Raspberry jelly and golden sugar

### CHRISTMAS PUDDING

Xmas pudding served with brandy sauce

### CHOCOLATE TRUFFLE PROFITEROLE TORTE

Chocolate sponge base topped with a chocolate truffle & caramel centre finished with a gold shimmering Profiterole



*( Vegetarian options available by request in advance )*

