

SOUP

CREAM OF MUSHROOM SOUP SERVED WITH COCKTAIL ROLLS & BREAD STICKS

STARTERS

SPINACH & FETA VOL AU VENT CREAMY MUSSEL POT

SALADS

CAESAR SALAD
MEDITERRANEAN CHICKPEA SALAD
ROSEMARY CHICKEN COUS COUS SALAD
BUILD YOUR OWN SALAD

ROAST SELECTION

ORANGE GLAZED TURKEY BREAST WITH LEMON & PINE NUT STUFFING CHERRIES AND PINEAPPLES GLAZED ROAST GAMMON WITH CRANBERRY SAUCE ROLLED STUFFED ROSEMARY INFUSED LEG OF LAMB WITH MINTED APRICOT, SERVED WITH BROWN ONION GRAVY & RED WINE JUS

VEGETARIAN MAIN OPTION

THAI GREEN CURRY WITH SWEET POTATO & BRINIAL

FROM THE HOTPOTS

STICKY OXTAIL IN RED WINE JUS
GRILLED KINGKLIP WITH LEMON BUTTER SAUCE
GARLIC ROAST POTATO
BROCCOLI & CAULIFLOWER AU GRATIN
BASMATI RICE
OVEN ROASTED VEGETABLES

DESSERTS

CHRISTMAS PUDDING & VANILLA INFUSED CUSTARD FRANGELICO BRULE LAYERS OF LEMON & STRAWBERRY CHEESE CAKE CROQUEMBOUCHE CHOCOLATE BROWNIE TRIFLE CHRISTMAS MINCE PIES