

A FESTIVE SELECTION
TABLE D'HÔTE BUFFET £22.50

MAIN COURSE

Roast Norfolk Turkey
(accompanied with fresh Stuffing and Bacon wrapped Chipolatas)

Roast Leg of Gammon
*(served with a White Onion & Pancetta Sauce
and a Sage & Apricot Stuffing)*

Grilled Salmon Fillets
(served with a rich Tomato and Vermouth Hollandaise)

Redcurrant Glazed Lamb Brochettes
(served with Caramelised Chestnuts & Parsnip)

Beef Bourginon
(with Red Wine, Bacon, Onion & Thyme)

Braised Turkey Blanquette
*(Strips of Turkey in a White Wine Sauce
with Glazed Baby Onions & Mushrooms)*

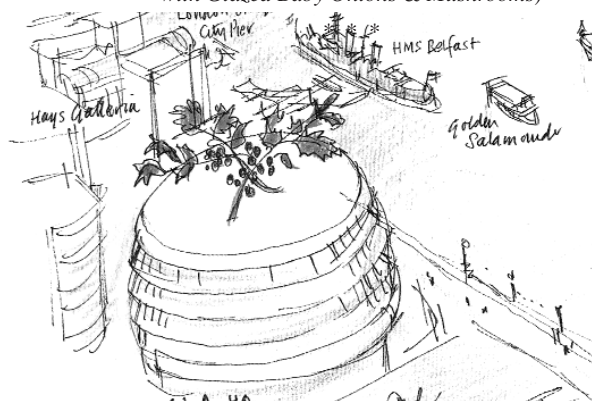


TABLE D'HÔTE SILVER SERVICE £28.50

(Same Dish per Course must be served to everyone in the party)

Veloute of Wild Mushroom & Roasted Chestnut
(with Sage Beignets)

Pressed Terrine of Fresh Salmon, Baby Leek & Sweet Roast Vegetables

Tian of Freshwater Shrimp
& Caramelised Tiger Prawns & Avocado
(with an Orange & Ginger Dressing)

Sweet Cantaloupe Melon
(with Fresh Strawberries & Water Melon fortified with Tequila)

Warm Salad of Smoked Chicken, Julienne of Ham & Chorizo
(with Yellow Pepper & Curly Endive)

Italian Salad
(Parma Ham, Mozzarella, Vine Tomatoes and Fried Basil Leaf)

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Optional Additional Course (£3.50 supplement)

Pavé of Salmon and Lemon Sole, Lemon & Caper Caponata

Prawn Ravioli
(with Buttered Leeks and a Chive Aioli)

Smoked Chicken with Mushroom & Dried Cranberry Tartlet
(with a Leaf Salad & Light Creamed Walnut Dressing)

Chicken, Leek & Asparagus Boudin
(served with a Rocket Salad and a Chive Aioli)

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Traditional Roast Norfolk Turkey
*(served with home-made Apricot stuffing, Bacon wrapped
Chipolatas, Roast Potatoes, Carrots and Brussel Sprouts)*

Escallop of Turkey
*(grilled in Sage Butter, Roast Chestnuts & Brussel Sprouts,
Panache of Vegetables & Garlic Roast New Potatoes)*

Herb Roasted Potatoes

Buttered Minted New Potatoes

Pommes Dauphinoise
(sliced, baked with Onions, Cream and Gruyère Cheese)

Panache of Seasonal Vegetables

Vichy Carrots, Brussel Sprouts & Roast Chestnuts

Honey Roasted Parsnips

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Christmas Pudding with Brandy Sauce

Chocolate Sachertorte

Tarte Aux Fruits
*(fresh Fruit Tart set on a Patisserie Cream
with a Champagne Glaze and a Passion Fruit Cream)*

Bitter Chocolate Dusted Chocolate Log

Light Vanilla Cheesecake with Caramelised Banana

Sharp Lemon Tart with Sweet Raspberry Coulis

Spiced Apple Strudel

(all served with pouring cream)

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Coffee & Mince Pies

**N.B. A choice may be made of any THREE
from the Main Course,
any THREE from the Vegetable selection
and any TWO from the Dessert list.**

Supreme of Free-range Corn-fed Chicken

*(wrapped & baked with Tarragon & Streaky Bacon
served with a saute of Wild Mushrooms & Sweet Shallots)*

Lamb Wellington

*(encased in Mushroom and wrapped
with a Herb Pancake and Puff Pastry)*

Pan Fried Fillet of Salmon

*(served with Sautéed Baby Onions, Asparagus
and a Light Chablis Keta Caviar Cream Sauce)*

Medallions of Beef Stroganoff

(with Button Onions, flavoured with Armagnac)

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Pudding 'Diplomat Cabinet'

*(Rum fortified Fruits baked with a Finger Sponge
and Vanilla Custard)*

Mazarin aux Noix

*(layers of Chocolate Sponge with Walnut Cream
and finished with a Ganache)*

Traditional Christmas Pudding and Brandy Sauce

Caramelised Orange and Mint Crêpes
(with a rich Chocolate and Praline Sauce)

Pear & Mulled Wine Tart

Bitter Chocolate Dusted Orange & Chocolate Log

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Coffee, Mince Pies & Mints