



**Christmas Party Night Menu**  
**2011**

A Trian of Homecured Gravalax of Salmon with Plump Prawns drizzled by a Wholegrain Honey Mustard Dressing

Fan of Chilled Honeydew Melon  
complimented by a Cointreau and Orange Mousseline

Cream of Watercress and Potato Soup laced with Fresh Chives and Toasted Croutons

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Traditional Roast Bronze Turkey served with Festive Condiments and a Rich Roast Jus

Pan Roasted Marinated English Lamb Rump served with a Caramelised Red Onion Chutney & Accompanied by a Rich Red Wine Jus

Grilled Line Caught Sea Bass complimented by a Rich Cream and White Wine Sauce sprinkled with Prawns, Capers and Fresh Herbs

A Rich and Creamy Beetroot Risotto with Parmesan Shavings and Pesto Dressing

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Traditional Christmas Pudding served with Brandy Sauce

Vanilla Panacotta with a Rich Apple and Blackberry Puree

Passion Fruit Mousse with a Rich Mango Coulis

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Coffee and Mints