

Christmas Fayre Menu 2009

Cream of Mushroom Soup

Duck Confit Spring Roll with Asian Noodle Salad and Hoi Sin Dressing

Leek and Brie Filo Parcel with Cranberry Compote

Smoked Mackerel and Horseradish Mousse with Salad and Melba Toast

Chicken, Roasted Pepper and Asparagus Terrine
served with a Cherry Tomato and Aubergine Compote

Traditional Roast Turkey served with a Chestnut and Cranberry Stuffing, Chipolata
and Bacon in a Rich Claret Gravy

Slow Roast Blade of Pork with an Apple and Calvados Sauce and Crackling

Roasted Chicken Supreme with Chasseur Sauce

Luxury Five Nut Roast with Vegetarian Gravy and Yorkshire Pudding

Seared Sea Bass Fillet on a Bed of Crushed New Potatoes with a Creamy Grain Mustard Sauce

Traditional Christmas Pudding served with Double Cream and Brandy Butter

Warm Belgium Chocolate Chip Sponge with Vanilla Ice Cream

Lemon Cheesecake with Stem Ginger Syrup

Satsuma Trifle with Double Cream and Toasted Almonds

Chefs Selection of Mayfield Cheese and Biscuits

Freshly Brewed Coffee and Mints

£25.95 per person (Dinner)

£22.95 per person (Lunch)

A non-refundable deposit of £10.00 per person is required when confirming your booking.
Credit card details will be required when confirming reservations, as any cancellations without prior notice
must be paid for in full.

A 10% service charge will be added to your bill.