

Starters

Spiced Winter Vegetable Soup ®

with wilted spinach and cream

Flaked Smoked Salmon and King Prawn Cocktail † on a cucumber and spring onion salad with a Thai lime and basil dressing

Smooth Chicken Liver Parfait

with onion chutney, dressed rocket and thick sliced brown toast

Baked Stilton Mushroom Tart ®

with basil herb dressing

Main Courses

Roast Turkey Breast

served with a cranberry, thyme and smoked bacon stuffing, pigs in blankets, roasted vegetables, brussels sprouts, roast potatoes and gravy

Two Chargrilled 4oz* Sirloin Steaks

in a chunky red wine sauce with caramelised onion, cherry tomatoes and button mushrooms served with roasted vegetables, tenderstem broccoli and roast potatoes

Herb Crusted Salmon and Seabass †

on a roasted red pepper and lemon butter sauce with roasted vegetables, tenderstem broccoli and roast potatoes

Vegetable and Goats Cheese Wellington ®

with a cranberry and orange sauce, roasted vegetables, tenderstem broccoli and roast potatoes

Desserts

Christmas Pudding

with spiced custard and cinnamon dusting

Lemon and Lime Amaretti Tart

with whipped cream, raspberry coulis and icing sugar

Salted Caramel Chocolate Torte

with vanilla pod ice cream and chocolate sauce

Raspberry and Hazelnut Meringue Roulade

on raspberry sauce