**Christmas Party Night**

**Sample Menu 2016**

Atlantic Prawn Salad

Prawns on Iceberg, Finished with a Sauce of Yoghurt and Chilli Dressing, Pea Shoots, Lemon and Lime

Warm Goats Cheese Tartlet with Rocket and Marinated Beetroot Salad

Winter Waldorf Salad, Apple, Celery in a Light Lemon Mayonnaise finished with Walnuts set on Iceberg

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Chefs Own Recipe Vegetable Soup with Herbs

Freshly Baked Bread Roll

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Roasted Fresh Turkey with Traditional Chestnut Stuffing, Bacon Roll, Chipolatas and Cranberry Sauce

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy and Horseradish

Oven Baked Fresh Sea Bass with a Chilli, Lime Salsa and Tomato Red Pepper Coulis

Roasted Vegetable Strudel with a Herb Gravy

**All Served with Roasted Potatoes, Glazed Carrots & Parsnips, Fresh Brussel Sprouts, Onions and Lardons**

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Warm Christmas Pudding with Homemade Brandy Sauce

Rich Dark Chocolate Torte set on a Pecan Biscuit Base with Double Cream and Raspberries

Vanilla Ice Cream with Warm Caramel Sauce and Clotted Cream

Plate of Cornish Mature, Yarg and Blue Cheese with Chutney, Celery and Biscuits.