

Christmas Day Menu 2017

Five Course Menu @ 50 per person

First Course

- Red velvet soup served Rustic Bread
- Smoked Salmon and Beetroot Gravadlax
- Chicken and Duck Pate

Second Course

Crispy Goat spring Rolls

or

Caribbean Veg Spring rolls

3rd Course

- champagne Sorbet

4th course

- stuffed turkey roulade with turkey and prune stuffing
- venison haunch steaks - rich dark meat served with port, cherry and orange sauce.
- Halibut on a Bed of Asparagus and Sapphire
- Butternut ,gruyere and Quinoa Roulades

Accompaniments

Red Cabbage with Red Currants

Roasted Parsnip

Roasted Potato

Savoury Carrot Bundle

Sprouts , Pigs n Blanket

Bundled Beans

5th Course Dessert

- *Christmas Pudding*
rich chunky fruits and nuts laced with cider, rum, sherry and brandy topped with orange slice served with Brandy Sauce.

- *Rich Chocolate and Raspberry Tears*
Served with fresh Figs, Raspberry and Vanilla ice cream.

- *Salted Carmel Roulade*
served with rum and Raisin ice cream

final Menu

- *tea/Irish coffee served with mince pie*