



# CHRISTMAS MENU 2007



Home made Minestrone Soup  
With Basil Pesto

Chicken Liver Pate  
With a Cumberland Dressing and Orange Segments

Melon Slices  
With Blueberries and Passion Fruit

Classic King Prawn Cocktail

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Traditional Roast Turkey  
With Cranberry and Sage Stuffing and all the Trimmings

Roast Entrecote of Beef  
With a rich Bordeaux Sauce and Yorkshire Pudding

Pan Fried Darné of Salmon  
With Mushroom and Dill White Wine Sauce

Butter Crepe  
Filled with Mixed Bean Cassolet, Spinach and Goats Cheese  
Served with a Mornay Sauce (V)

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Christmas Plum Pudding  
With Brandy and Vanilla Sauce

Exotic Fruit Salad  
Topped with Fruit Sorbet

Dark Chocolate Torte  
With White Chocolate Sauce

Cheese & Biscuit Selection

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Coffee or Tea  
With Chocolate Mints