

This menu is from 2016. Just to give you an idea of what to expect. 2017 Menu is released on the day

Champagne Cocktail on Arrival

A Selection of Hors d'ouvres

Your First Expedite is a Warm Filo Tartlet of Creamed Leeks, Celery and Roquefort Cheese, with a Poached Pear in Homegrown Damson Puree, Vintage Port, Red Wine & Mulled Jus.

Fish Medley. Smoked Salmon, Fresh Crab, Smoked Mackerel with Hoseradish Cream, King Prawn, Tuna with Cucumber and Red Onion Garnished with Melba Toast.

Duet of Soup: Cream of Fresh Velvety White Onion Soup with a Little Oregano & Fresh Luxurious Tomato with Italian Herb.

Sorbet Course , Cassis Sorbet, Champagne and Peach, Drizzled with Cassis.

Roast Breast of Turkey Accompanied with Bacon Stuffing Rolls and Linclonshire Sausage, Ministered with Seasonal Vegetables, Roast and Marquis Potatoes, and Roast Gravy.

*“Chocolate Quartet” Dark Chocolate, Fruit and Nut Delice,
Milk Chocolate Caramel Mallow,
White Chocolate and Baileys Mousse.
Dark Chocolate, Orange and Cointreau Chocolate Cup.*

“Lime and Ginger Cheesecake”

Christmas Pudding with Brandy Sauce

Apple, Sultana and Cinnamon Sponge Pudding with Custard

*A Selection of 20 Cheeses From the British Isles with Biscuits to
Taste and Take Home for later with our compliments.*

*Coffee, Mince Pies, Belgian Chocolate Dipped Cherries and
Strawberries*