# Party Night / Festive Lunch Menu

2017

## Starters

**Wild mushroom soup**

Served with herby ciabatta croutons

**Prawn & cantaloupe melon salad**

Tiger prawn with chives, Marie rose with brandy, buttered malted bloomer bread

**Duck and orange pate**

Red currant jelly and cranberry sauce, mixed leaves

And Melba toast

## Main Course buffet

**Traditional Roast Turkey**

Sage & onion stuffing, traditional gravy

Seasonal vegetables, crispy Roast potatoes in duck fat

**Slow cooked British Beef with rosemary**

Traditional jus, Yorkshire pudding

Seasonal vegetables, crispy Roast potatoes in duck fat

**Ratatouille Rosti Bake (v)**

Served with seasonal salad and ciabatta bread

## Desserts

**Traditional Christmas Plum Pudding**

Homemade Brandy sauce

**White Chocolate and Raspberry Brulee cheesecake**

Served with a triple chocolate ice-cream and blueberry coulis

**Seasonal cut fresh fruits**

Sorbet and double cream ice cream

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Freshly brewed coffee and mints

# Christmas Day Lunch Menu

2017

**Starters**

Soup
Roasted Parsnip and carrot soup
With herbed croutons

Cold section
Scottish smoked salmon / tropical tiger prawn salad /selection of homemade pate & terrines / Prawn cocktail with avocado /cold cut meats & / Seasonal leaves and compound salads

Dressing & flavored oils

**Main Course**

Traditional Roast turkey
Served with traditional jus

Herb roasted British Beef sirloin
Served with traditional Jus

Maple Roast gammon

Oven baked SeaBream
Served with potatoes, roasted cherry tomatoes,
asparagus and chive cream sauce

Ratatouille Rosti Bake (v)
Served with seasonal salad and ciabatta bread

**Dessert**

Christmas pudding
With Brandy sauce

Selection of gateaux & cheesecake

Selection of fresh fruits

British & continental cheese selection

Coffee & Mince pies

# New Year's Eve Dinner Menu

2017

## Starter

French Red Onion soup
Served with gruyere cheese toast

smoked salmon and beetroot gravadlax Terrine
served with caviar sauce and mixed leaves

Hog Roast pork, Apple and sage pate
Red currant jelly with tangerine

## Main course

Corn fed Chicken Supreme
Stuffed with Apricot, pistachio and wild mushroom, herby prosecco shallot sauce
roasted vegetables and dauphinoise potatoes

Crusted lamb rack
Dauphinoise potatoes, roasted vegetables
port wine sauce

Pan fried Sea Bass
Dauphinoise Potatoes, Roasted Vegetables and seafood sauce

Goats cheese Wellington
Served with sundried Tomato salsa and crispy salad

## desserts

Chantilly Dark Decadent Chocolate
Served with Dark chocolate sauce and red berry Coulis

tropical fruit platter
with sorbet and double cream ice cream

Kentish & continental cheese selection