XMAS DESCRIPTION

The main title in white fonts says “XMAS CARVERY MENU 2019” with Christmassy colours of the baubles, stars and glitter in the background.

**STARTERS**

**Chunky Red Lentil Soup** – served with Balmoral bread roll

**Chicken Liver Pate and Red Onion Chutney** – served with crisp mixed leaves and ciabatta crostini

**Trio of Melon and Prawn Marie Rose** – served on a bed of mixed salad

**MAIN CARVERY (Buffet)**

**Roast breast of Turkey** – served with kilted chipolatas, oatmeal stuffing, pan jus & cranberry sauce

**Prime Scotch Roast Rib of Beef** – served with a pepper cream sauce

**English Mustard and Honey Glazed Ham**

**Camembert, Fig and Onion Tart** – set on a red pepper coulis

**Rosemary Roast Potatoes**

**Baby Brussel Sprouts with Roast Chestnuts**

**Roast Carrots**

**DESSERTS**

**Traditional Christmas Pudding** – topped with homemade brandy sauce

**Burnt Orange and Dark Chocolate Cheesecake** – with dark chocolate sauce

**Lemon and Passion Fruit Tart** – with a passion Fruit Coulis & Chantilly Cream

**END OF DINNER**

**Freshly brewed coffee & mini mince pie**