

Hand breaded brie wedges with chilli jam and watercress

Chicken liver pate with red onion chutney and melba toast

Roasted butternut squash and red pepper soup with cheese on toast

Traditional prawn salad with marie rose sauce, malted bread and butter

Homemade red onion bhajis with mango chutney, mint and cucumber relish

Roast turkey breast, sage and onion stuffing, pigs in blankets, roast potatoes and gravy

Baked seabass on chorizo lyonnaise potatoes with chilli and herb butter

Slow cooked minted lamb casserole with chive mash

Chargrilled rump steak on winter leek, bacon and blue cheese potato galette with black pepper gravy

Mushroom, cranberry and goats cheese tart served on roasted broccoli with garlic butter

All served with fresh seasonal vegetables and new potatoes unless otherwise stated

Traditional Christmas pudding with brandy sauce

Fresh rhubarb and custard cake with clotted cream ice cream

Raspberry sorbet with vegan and gluten free shortbread, raspberry coulis

Chocolate brownie, chocolate ganache sauce and salted caramel ice cream

Selection of cheeses with biscuits, grapes and onion chutney (£2.95 supplement)

2 Courses - £26.95

3 courses - £31.95

Christmas Pre-order form

Party Name	CLITD
Organiser	SHIP
Contact Number	UNN
Date/Time of party	×
Total party number	

Meal	Number	Special
		requirements/comments
Brie wedges		
Chicken liver pate		
Butternut squash soup		
Prawn salad		
Red onion Bhajis		
Roast turkey		
Baked seabass		
Lamb casserole		
Rump steak		
Mushroom & goat cheese tart		
Christmas pudding		
Rhubarb cake		
Raspberry sorbet		
Chocolate brownie		
Cheese and biscuits		