



# CHRISTMAS PARTY

**MENU 2021** 



2 courses £13.95 /3 courses £16.95

### **STARTERS**

Smoked salmon & prawn salad finished with marie rose sauce

Homemade honey roast parsnip soup served with crusty baguette (V)

Oven baked mini camembert with chilli jam & rocket oil

Chef's Chicken liver & Cranberry pate with real ale chutney and toasted baguette

## MAINS

All Served with roast potatoes, seasonal vegetables, pigs in blankets & gravy

Turkey Parcel with spiced apple & cranberry stuffing
Turkey Escalope wrapped around a stuffing ball and roasted in the oven

Beef and Red Wine Casserole, baby onions and button mushrooms Chefs homemade beef casserole with vegetables and a rich red wine gravy

Roasted Mediterranean Vegetable Tart (Ve, V) crisp basil pastry case filled with a slow roasted tomato sauce topped with grilled courgettes, red and yellow peppers, red onions and cherry tomatoes, all finished with a crunchy basil and pumpkin seed crumb.

Oven Roasted Salmon Fillet topped with Hollandaise Sauce Salmon Fillet roasted in the oven with olive oil and tarragon finished with hollandaise sauce

### **DESSERTS**

Traditional Christmas Pudding topped with Brandy Sauce
Chocolate & Orange Tart finished with vanilla ice cream (Ve, Gf)
Salted Caramel Cheesecake topped with chocolate sauce
Selection of cheese & biscuits, ale chutney
Mature cheddar, Stilton & Camembert cheese with celery, apple and real ale chutney

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# **BOOKING FORM**

Name of party:						Date/Time:							
Contact:					Contact Tel:								
Guest Name	Salmon & Prawn	Soup	Camembert	Pate	Turkey	Casserole	Veg Tart	Salmon	Christmas Pudding	Chocolate Tart	Cheesecake	Cheeses	

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Please ensure that you have a list of everyone's choices on arrival.

..... Less Deposit £:..... Balance to pay £:.....