

CHRISTMAS PARTY NIGHT MENUS

DUO OF CANTELOUPE & HONEYDEW MELON
DRIZZLED IN FOREST FRUIT COULIS

SMOKED CHICKEN, COS LETTUCE, GARLIC CROUTONS, CRISPY PANCHITTA
AND SHAVED PARMESAN TO COMPLEMENT

SEASONAL HOMEMADE VEGETABLE SOUP
WITH HERB CROUTONS

ROAST TURKEY AND NEWPORT HONEY GLAZED HAM
ACCOMPANIED WITH A WALNUT AND CRANBERRY STUFFING

ROAST ESCALLOP OF SALMON AND SCALLION CHAMP
IN FRESH HOLLANDAISE SAUCE

PENNE PASTA IN A WHITE WINE CREAM SAUCE
TOSSED IN A BOUQUET OF VEGETABLES

ACCOMPANIED BY A SELECTION OF MARKET VEGETABLES AND POTATOES

SYMPHONY OF FESTIVE DESSERTS

FRESHLY BREWED FAIR TRADE TEA & COFFEE

CHRISTMAS BANQUET BUFFET

CHICKEN A LA KING

OR

BEEF STROGANOFF

SERVED WITH SOFTLY COOKED BASMATI RICE

SELECTION OF OUR FINEST COLD MEATS PRESENTED ON OVAL PLATTERS
(ROAST BEEF, GLAZED HAM & ROAST TURKEY)

SELECTION OF OUR FRESH AND ORGANIC SALADS AND DRESSINGS
(PASTA TAGLIATELLE AND MUSHROOMS, TUNA AND SWEET-CORN, POTATO SALAD WITH SCALLIONS,
COLESLAW, EGG MAYONNAISE, SAVOURY RICE AND CRISPY SALAD GREENS)

WARM BREAD ROLLS AND WHOLEMEAL BROWN BREADS

SYMPHONY OF FESTIVE DESSERTS

FRESHLY BREWED FAIR TRADE TEA & COFFEE