

## *Christmas Party Nights 2009*

Homemade soup of the day

Brookfield smoked salmon, trout and prawns  
with a gazpacho sauce

Ham hock and herb terrine with a redcurrant and port wine jelly with croissant

Baked Portobello mushroom, chorizo sausage white pudding  
and goats cheese, tomato jam and leaves

Salad of feta cheese olives and green beans with a sun dried tomato dressing



Escalope of turkey topped with tomato smoked bacon  
and cheese with a grain mustard cream sauce

Haddock and crab cakes, lemon and cucumber infused crème fraiche

Slow cooked belly of pork with a rich red wine and oriental infused sauce

Roasted rump of lamb with a tarragon, mushroom, tomato and white wine sauce

Salad of chickpea cakes, baked avocado and mozzarella cheese, tomato salsa

*All main courses served with baby-roasted potatoes and panache of vegetables*



Christmas pudding cheesecake, with brandy syrup

Chocolate fudge parfait with chocolate sauce and crème fraiche

Mincemeat and apple slice with cinnamon cream

Vanilla and ginger panna cotta



Coffee and mints

**£35.00 including  
Disco and  
½ bottle of wine per person**