

Christmas Dinner Menu

Available from 6th- 24th December 2010

Starters

Winter Vegetable Soup

Served with parsnip crisps

Chicken Liver Pate

Toasted brioche & white grape chutney

Parisienne balls of Honey Dew, Galia & Cantaloupe Melon

Raspberry sorbet, raspberry gel

Smoked Fish Platter

Dill & caper sauce and brown bread & butter

Celeriac and Wild Mushroom Gratin

Tarragon, beurre blanc and Thai asparagus

Mains

A Panache of vegetables will be served with all mains:

Roast Turkey

Roast potatoes, chipolata sausages wrapped in bacon, honey roasted carrots & parsnips, sage & onion stuffing and gravy

Organic Salmon

Served with herb mash and a dill & champagne sauce

Roasted Red Pepper

Layered with duxelle, couscous & Braised Mediterranean Vegetables & seared cherry tomatoes on a bed of wilted spinach

Wild Mushroom Tart Tatin

Served with glazed goats cheese

Pan Fried Sirloin Steak

Grilled field mushroom with Lyonnaise potatoes

Desserts

Steamed Christmas Pudding

Served with brandy sauce

Sweet Plum Crumble

Served with nutmeg custard

Dark Chocolate Fondant

Served with mascarpone ice cream

Panettone & Cointreau Bread & Butter Pudding

Served with custard

Selection of Fine Cheeses

Apple crisp, celery, grapes, chutney and crackers



2 Courses £24.50 (per person)

3 Courses £29.50 (per person)

Fresh ground coffee & Petite Fours £3.50

Liquors £4.25

Drambuie

Tia Maria

Grahams LBV

Taylor's LBV Port

Bènedictine

Grand Marnier

Bailey's Irish Cream

Cointreau

Calvados

Amaretto

Why Not Upgrade?

Upgrade your dining experience & make your guests feel special!

* Champagne & Canapè Reception from £9.95 per person

Offley Place