



Christmas menu 2007

First Choice Catering @ £20 per person plus VAT

please choose one starter for all guests:

Farmhouse-style pate on mixed leaves with crusty bread and Cumberland sauce

Warm bacon and chestnut salad with sweet dressing

Chestnut and butternut squash soup

All with assorted warm rolls and breads

please choose two main courses for guests to select from in advance:

Roast local turkey with chestnut stuffing and home-made cranberry sauce

Roast English Beef and Yorkshire pudding

Fresh fillet of tuna on cherry tomatoes with basil and balsamic vinegar

plus one vegetarian option:

Wild mushroom risotto topped with parmesan shavings

Roulade filled with lemon couscous and tomato vegetables wrapped in filo pastry

All with medley of fresh vegetables, roasted rosemary potatoes or hot minted new potatoes

please choose one dessert for all guests:

Christmas pudding with brandy sauce

Home-made chocolate roulade with fresh cream

Freshly brewed coffee and home-made mince pies

Please note that all menu selections must be made at least one week in advance

Christmas menu 2007

Lemon Zest @ £21 per person plus VAT

Guests to select their preferred starter in advance:

Roasted Vine Tomato Soup with Crispy Croutons

or

Chicken Liver Pate with Melba Toast with
Red Onion Marmalade

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Guests to select their preferred main course in advance:

Traditional Roast Turkey
With Sage & Cranberry Stuffing
Roasted Potatoes
Traditional Vegetables

or

Salmon en Croute with Mushrooms
Crushed New Potatoes
Traditional Vegetables

or

Red Pepper, Spring Onion and Feta Cheese Strudel

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guests to select their preferred dessert in advance:

Individual Cranberry Christmas Pudding
With Brandy Butter

or

Vanilla Cheese Cake with Winter Berries

Tea and coffee with mini mince pies

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Christmas menu 2007

Lemon Zest @ £26 per person plus VAT

Canapés on arrival:

Blue Cheese, Walnut & Red Onion Marmalade Tarts
Vegetable Spring Rolls with Sweet Chilli Sauce
Honey Roasted Duck & Hoisin Sauce

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guests to select their preferred starter in advance:

Caramelised Leek & Potato Soup with
Crispy Croutons
or
Crispy Potato Cake topped with Smoked Salmon,
Beetroot Compote & Chive Crème Fraiche

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guests to select their preferred main course in advance:

Traditional Roast Turkey
With Sage & Cranberry Stuffing
Roasted Potatoes
Traditional Vegetables
or
Honey Ham Hock on Bubble & Squeak Rosti
With Wholegrain Mustard Sauce
Traditional Vegetables
or
Asparagus, Wild Mushroom & Goats Cheese Strudel

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guests to select their preferred dessert in advance:

Individual Cranberry Christmas Pudding
With Brandy Butter
or
Chocolate & Orange Torte with Winter Berries
& Vanilla Cream

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Tea/coffee with mini mince pies

Please note that all menu selections must be made at least one week in advance