



CHRISTMAS

Party menu

STARTERS

Homemade French bread and seasoned butter on arrival

Cream of mushroom Soup

Crispy oriental beef with chilli jam on cucumber, red pepper and mixed leaf salad with 'mojito' dressing

Smoked salmon, prawn and seafood cocktail with cucumber and beetroot salad, crème fraiche dressing

Risotto of roast Mediterranean vegetables, tomato & chilli with crumbled goats cheese & rocket

Warm strips of tandoori chicken on a mint & yoghurt dressing with thai style salad

MAIN COURSES

Escalope of turkey on braised parsnip, potato and onion with a red wine and sun-dried cranberry jus

Slow braised lamb shoulder on bubble and squeak with a mint sauce

Pan-fried loin of pork on apple and mustard mash with a mushroom chasseur sauce

8oz sirloin steak with brandy and peppercorn sauce and twice cooked Maris piper chips - £3.00 surcharge

Grilled fillet of salmon on crab and herb mash with sauce vierge and crispy samphire.

Penne pasta with roast red peppers and butternut squash, mushroom, asparagus, sun-blushed tomato sauce, basil & parmesan

"all served with seasonal vegetables and oven roast new potatoes"

DESSERTS

Traditional Christmas pudding with rum toffee sauce

Warm chocolate and baileys pot with strawberries, marshmallows and pineapple chunks

Eton mess: combination of strawberries, whipped cream and meringue with vanilla-pod ice cream

Baked white chocolate and vanilla cheesecake with winter berry compote

Selection of welsh cheeses with homemade chutney, sun-dried tomatoes and biscuits

2 course lunch £15.95 - 3 course £19.95

3 course dinner £24.95

01443-239600

(Available to pre-order from Saturday, 1st December)

Deposit of £10 per person and pre-order only cheques made payable to BROOKES FOOD COMPANY LTD

