

# Christmas Menus 2007



## CHRISTMAS LUNCHEON MENU

*Please select one choice of starter, main course and dessert from the following selection*

**Prawn cocktail with marie rose sauce  
brown bread and butter**

**Seasonal Red and orange fruit cocktail  
Oranges, grapefruits, strawberries and bananas  
Coated in a light syrup**

**Minestrone soup with cheese croutons**

**Creamy Sherry mushrooms on a garlic slice**

**Assorted bread rolls with butter**

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**Roast Turkey  
Seasoning, chipolatas wrapped in bacon  
and cranberry sauce  
Roast Potatoes  
Carrots and brussell sprouts**

**Roast Lamb  
Redcurrant jelly and mint sauce**

**Poached plaice in a white wine cream sauce with prawns  
Seasonal vegetables  
Potatoes**

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**Christmas pudding with brandy sauce**

**Fresh fruit sherry trifle**

**Mixed berry cheesecake with whipped cream**

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**Coffee and mince pies**



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**Christmas finger buffet menu**

Small dainty rolls

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Closed sandwich selection

Roast beef, turkey and seasoning

Prawn mayonnaise, ham salad

Cheese and pickle, tuna and sweetcorn,

Egg mayonnaise and cress

Chipolata sausages wrapped in bacon

Assorted quiche

Cherry tomato and basil, ham and onion,

Mushroom and tomato

Chicken pieces with savoury stuffing balls

Puff pastry savoury bites

Tortilla wraps filled with minty lamb

Traditional pork pie with pickle selection

Smoked salmon pancakes with prawns

Bowls of crisps and cheese straws

Cheese and pickle on sticks

Vegetarian chinese dimsums

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Mince pies

Christmas cake with Wensleydale cheese

Sherry trifle

Mixed berry cheesecake



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## Christmas fork buffet menu

Christmas festive display  
Roast turkey  
Cranberry sausages wrapped in bacon  
Chestnut stuffing  
Honey roast ham  
Roast pork with apple sauce  
Festive pork pies

Seafood platter  
Poached salmon pieces and smoked salmon  
Cornets  
Prawn and mango cocktail

Chicken , tarragon and orange salad  
Assorted quiche  
Spinach roulade with sun-dried tomatoes  
Indian mixed platter with cucumber dips

Minted new potato salad  
Caesar salad  
Traditional mixed salad  
Rockett and balsamic salad  
Wild mushroom, sun-dried tomato and olives  
In honey and mustard dressing

Cheese straws and pickles  
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Sherry trifle  
Chocolate tart  
Xmas cake with Wensleydale cheese  
Fresh cream meringues



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