

5 Course Christmas Day Menu

12:15–12:45

Canapé Reception

13:00

5 Course



ELFORDLEIGH

CANAPÉ RECEPTION SERVED WITH PROSECCO

STARTERS

Smoked Salmon and King Prawn Cocktail

Served with Caper and Lime Potato Salad, Pickled Cucumber, Gem Lettuce and a Wedge of Granary Bread

Vegetarian Alternative

Baked Blue Cheese and Fig Filo Tart

Served with Rocket, Sundried Tomato, Salad and Crispy Parmesan

SORBET COURSE

Lemon Sorbet

MAIN COURSE

Traditional Roasted Turkey served with Chestnut and Sausage Stuffing, Chipolatas and Turkey Gravy

Served with Spiced Red Cabbage, Honey Roast Parsnip, Brussel Sprouts, Fine Green Beans, Goose Fat Roasted Potatoes

Individual Beef Wellington

Served with Goose Fat Roasted Potatoes, Glazed Seasonal Vegetables and a Sherry Cream Sauce

Vegetarian Alternative

Roasted Artichoke, Spinach and Cream Cheese Strudel

Served with Olive Oil Roasted New Potatoes, Chunky Tomato Sauce and Glazed Seasonal Vegetables

DESSERTS

Christmas Pudding Filo Parcel

With Clotted Devon Cream Ice Cream

Sticky Toffee Cheesecake

Served with Caramel Sauce and Glazed Banana

TEA AND COFFEE SERVED WITH SWEET TREATS

£98.00 per adult
£45.00 per child (4-12 years)
£20.00 (0-3 years)

Booking essential.
Pre-orders and deposit required.

