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# CHRISTMAS PARTY

### **MENU 2021**



#### £25 2 Courses / £30 3 Courses

#### STARTERS

Roast parsnip and apple soup (V) (GF)
Parsnip crisps and crispy sprouts

Chicken and apricot terrine (GFO)
Apple and cider chutney and toasted sourdough

Brace of chorizo scotch quail eggs With a honey mustard dressing

Prawn and Crayfish cocktail
Avocado and Dill

#### MAINS

Hand carved roast turkey with festive trimmings Yorkshire pudding, pork and sage stiffing, pigs in blankets and a rich onion gravy

Butternut Roast (VE)(GF)
Stuffed with festive flavours and served with vegan and gluten free gravy

10oz Rump Steak (£2 supplement) With a red wine and peppercorn sauce

> Pan fried Sea Bass fillet Sea Bass fillet in a garlic butter

All mains are served with seasonal vegetables & roast potatoes

#### **DESSERTS**

Traditional Christmas Pudding (V) With warmed brandy sauce

Gingerbread cheesecake (V) White chocolate ice cream

Plum and Sloe gin crumble (V) Vanilla bean ice cream

Cherry Chocolate Mousse (V) (GF) Made with dark Belgian chocolate

Complimentary Tea, Coffee and Mince Pies to finish

## **BOOKING FORM**

Name of party:						Date/Time:							
Contact:						Contact Tel:							
Guest Name	Soup	Terrine	Scoth Eggs	Prawn Cocktail	Turkey	Butternut Roast	Steak	Sea Bass	Christmas Pudding	Cheesecake	Plum Crumble	Chocolate Mousse	
Sub Total £:	Less D	eposit	£:				Balan	ce to p	ay £:				

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Please ensure that you have a list of everyone's choices on arrival.