

Christmas Formal Dining Option 3

All our formal dining menus are served using china crockery and silverware and include a roll & butter.

There is a minimum of **25** covers for this menu.

Reception

Cold

Smoked Salmon Coin

*

Stilton & Leek Tart

Hot

King Prawns in Filo served with Sweet Chilli dip

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Vegetable Samosas

*

Cocktail Sausages glazed in Honey & Wholegrain Mustard

Starter

Salmon Terrine garnished with
Balsamic glaze & Chive Crème Fraiche

Main Course

Roast Norfolk Breast of Turkey on a slice
of traditionally Cured Gammon Ham

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Bacon & Sausage Wrap

*

Chestnut & Thyme Stuffing

*

Roasted New Potatoes

*

Honey Roasted Root Vegetables

Dessert

Vanilla Cheesecake with
Winter Berries on a Mango Coulis

After Dinner

Coffee accompanied with Petite Fours

£64.50 per person

A staffing cost of **£120.00** is applied per **15 people or part of**

Add a little something extra:

Cheese Board - a selection of traditional cheeses served with crackers, chutney & grapes **£7.50 per person**

Vegetarian, Vegan, Gluten free, Halal and other dietary requirements are available on request prior to event. All alternative dishes will be Chefs' choice. We cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Passengers with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

All Prices are exclusive of VAT.