

CHRISTMAS PARTY MENU 2021



STARTERS

Panfried Scallops & Belly Pork

SEARED SCALLOPS AND CRISPY BELLY PORK SERVED WITH AN APPLE VANILLA PUREE

Panfried King Prawns & Chorizo

PANFRIED KING PRAWNS & CHORIZO SERVED IN GARLIC BREAD WITH TOASTED CIABATTA BREAD

Avocado & Melon Salad

AVOCADO & MELON SALAD SERVED WITH FIGS AND STRAWBERRIES, BASIL AND MINT.

Seafood Cocktail

SMOKED SALMON, CRAB AND GREENLAND PRAWNS SERVED ON A BED OF LETTUCE WITH CHERRY TOMATOES & MARIE ROSE SAUCE

Tomato Buffalo Mozzarella

SLICED SPANISH TOMATOES WITH BUFFALO MOZZARELLA SERVED A PESTO AND BASIL LEAVES

MAIN COURSE

Free Range Roast Turkey

WITH TRADITIONAL TRIMMINGS ACCOMPANIED BY ROAST POTATOES, SEASONAL VEGETABLES AND CRANBERRY JUS.

Sea Bream Beurre Blanc

PANFRIED SEABREAM SERVED WITH BROCCOLI, GREEN BEANS AND FRENCH FRIES WITH A DELICIOUS BEURRE BLANC SAUCE.

Steak Dianne

PANFRIED SIRLOIN STEAK IN DIJON MUSTARD, COGNAC CREAM SAUCE, SERVED WITH SALAD & FRENCH FRIES.

Grilled Salmon

A FILLET OF GRILLED SALMON SERVED WITH CRUSHED NEW POTATOES WITH A WHITE WINE SAUCE SAUCE.

Thai Vegetable Curry

VEGETABLE AND CHESTNUT THAI GREEN CURRY SERVED WITH FRAGRANT RICE

DESSERTS

Creme Brulee

WITH POACHED RASPBERRIES AND FRAMBOISE

Sticky Toffee Pudding

SERVED WITH ITALIAN VANILLA ICE CREAM

Quayside Cheese Board

SERVED WITH GRAPES, CELERY, CHUTNEY & BISCUITS

Traditional Xmas Pudding

SERVED WITH BRANDY CREAM

£39.95 PER PER-
10% SERVICE CHARGE OPTIONAL