



Christmas Party Disco Menu £33.00

Friday & Saturday

4th and 5th, 11th and 12th, 18th and 19th
December 2009

FOUR COURSE DINNER & COFFEE

(choose on the night)

In the Abbey Suite (with disco). Arrive 7:30pm to dine at 8.00pm. A keyboard player will entertain you whilst you dine, followed by a disco till 1am. Crackers and balloons provided to add to the party atmosphere.

STARTERS

Garlic Mushrooms

Button mushrooms, sweet red onion and shredded basil sautéed in garlic butter served on a crisp crouton with a fresh leaf salad.

Melon

Diced pieces of honeydew and cantaloupe melon mixed with sweet pineapple and drizzled with a tangy lime, white rum and mint syrup.

Prawn and Mackerel Cocktail

Fresh water prawns and smoked mackerel served on a crisp salad topped with Marie rose sauce and accompanied with brown bread and butter.

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Potato and Watercress Soup

Served with roll and butter.

MAIN COURSES

Roast Turkey

Roast saddle of turkey served with sage and onion stuffing, chipolata sausage and rich cranberry and port gravy.

Roast Beef

Slow roasted sirloin of beef served with a creamy mushroom, Brandy and French mustard sauce.

Poached Salmon

A poached salmon fillet served with a rich chive and butter sauce.

Spinach and Ricotta Lasagne

A mouth watering combination of fresh baby spinach, creamy ricotta cheese and sun blushed tomatoes layered with sheets of pasta topped with cream and mozzarella cheese and slowly oven baked.

All main course dishes are served with a selection of fresh vegetables and potatoes of the day.

DESSERTS

Christmas Pudding

Served with rum sauce.

Raspberry Tartlet

Sweet pastry layered with crème patisserie and fresh raspberries rounded off with Chantilly cream and ringed with fruit coulis.

TO FINISH

Coffee and Mints

*£15 deposit per person required (Non-refundable).
Balance to be settled two weeks prior to function.*