

New Year's Eve

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A Fabulous night of food, drink and entertainment!

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*Insert
logo here* **Christmas 2010**

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Christmas Party Menu

Roast Parsnip and Chestnut Soup
Pressed Terrine of Ham Hock and Parsley, Melba Toast,
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Roast Goosnargh Turkey with Traditional Trimmings,
Seasonal Vegetables, Gravy
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Homemade Christmas Pudding with Rum Sauce
White Chocolate Mousse with Biscotti and Fresh Raspberries
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Freshly Ground Coffee and Mince Pies

**For Prices and to Book your Christmas Party now by
calling (your telephone number)
or email (your email address)**

Boxing Day Menu

£(download our recipe cost calculator to achieve your selling prices)

Roast Tomato and Basil Soup
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Pressed Terrine of Ham Hock and Parsley, Pickled Vegetables and
Crusty Bread
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Classic Coq Au Vin
Roast Rib of Beef with Creamed Horseradish
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Bread and Butter Pudding with Custard, Cream or Ice Cream
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Freshly Ground Coffee with Homemade Shortbread

Christmas Day Lunch Menu

£ (download our recipe cost calculator to achieve your selling prices)

Roast Butternut Squash Soup with Chive Crème Fraîche
Prawns with Marie Rose Sauce and Mixed Leaves
Pressed Terrine of Confit Duck and a Walnut Salad
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Roast Goosnargh Turkey with Traditional Trimmings,
Seasonal Vegetables, Gravy
Roast Sirloin of Beef with Onion and Red Wine Gravy
Pan Seared Fillet of Seabass, Fondant Potatoes, Seared Scallops
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Vanilla Crème Brûlée
Chocolate Fondant Pudding, Vanilla Ice cream or Custard
Homemade Christmas Pudding with Rum Sauce
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Freshly Ground Coffee and Mince Pies

Christmas Eve Menu

£ (download our recipe cost calculator to achieve your selling prices)

Wild Mushroom and Truffle Soup
Baked Goats Cheese Crotin, Crisp Leaves and Sundried Tomatoes
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Herb Roasted Chicken, Fondant Potato, Fine Beans and
Baby Carrots
Braised Shin of Beef with Creamed Potatoes and Root Vegetables
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Vanilla Panacotta with Soft Poached Winter Berries
Hot Baked Rice Pudding with Sugared Walnuts
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Freshly Ground Coffee with Homemade Shortbread