

*~ Grand Catering ~*

*Christmas Menu 2016*

*~ STARTERS ~*

*Chicken Liver Pâté*

*Smooth chicken liver pâté, served on a bed of salad accompanied with melba toast*

*Prawn Cocktail*

*Prawns in a Marie Rose sauce, with a crisp green salad and finished with a honey and mustard dressing*

*Tomato and Basil Soup (v)*

*Roasted tomato soup infused with basil, drizzled with cream and finished with croutons*

*~ MAINS ~*

*Traditional Roast Turkey*

*Roast turkey with apricot stuffing, served with pigs in blankets and creamy bread sauce*

*Traditional Roast Beef*

*Roast beef with homemade Yorkshire Pudding, accompanied with creamy horseradish sauce and a red wine jus*

*Pan Fried Salmon Steak*

*Seared salmon on a bed of asparagus spears, drizzled with a cream and tarragon sauce*

*Broccoli and Stilton Crumble (V)*

*Florets of broccoli smothered in a creamy stilton sauce, topped with a crunchy crumble*

*All served with crispy roast potatoes, seasonal vegetables and gravy*

*~ DESSERTS ~*

*Christmas Pudding*

*Homemade Christmas pudding finished with crème anglais*

*Eton Mess*

*A traditional English dessert of whipped cream, meringue and fresh strawberries, infused with strawberry coulis*

*Treacle Tart*

*A short crust pastry tart filled with delicious, sticky treacle filling, accompanied with fresh cream*

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*Tea and Coffee and mince pies*