



CHRISTMAS SPECIAL 2009 PARTY MENU

For groups of 8 persons or over - Pre Order
Essential

To Start – choice of

Seafood cocktail containing smoked salmon, prawns, rollmop herring
and smoked trout with baby herb salad and anchovy dressing

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Pea soup with minted cream froth

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Chicken and ham roulade with sweet chilli jelly

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Chilled melon with fresh figs and marscapone cheese

Followed by – choice of

Prime breast of roast local turkey with garden sage and onion stuffing,
seasonal vegetables, chipolata, bacon, roast potatoes
and pan juice turkey gravy

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Pork belly with sweet spiced apricots, seasonal vegetables,
roast potatoes served with redcurrant jus

—
Venison Trio: Steak, sausage and liver with sauté potatoes,
seasonal vegetables, port and juniper berry sauce

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Sea bass fillets over soy stir fry vegetables and noodles

—
Puff pastry parcel filled with Stilton and apricots
on a bed of baby spinach and potato

Dessert – choice of

Individual Christmas pudding with Cointreau sauce and fresh orange.

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Belgium Chocolate Trio with mousse,
brownie and ice cream

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Fresh banana with marscapone cheesecake and crème fraiche

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Fresh poached pear in Spanish mistela red dessert wine
and served with warm chocolate and clotted cream ice cream

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Coffee with fresh cream and home made vanilla shortbread

£25.95 per person including v.a.t.



www.thecaserestaurantwithrooms.co.uk