

JUDES FERRY

CHRISTMAS PARTY MENU

£21.95



Cream of Mushroom soup infused with truffle oil, garlic & rosemary, served with a wedge of multi-cereal grain bread with butter

or

Prawn & crayfish cocktail with crisp iceberg lettuce, marie rose sauce served with multi-cereal grain bread with butter

or

Smoked Chicken Rustic Salad with avocado, bacon lardons, garlic croutons & parmesan shavings

or

Garlic mushrooms cooked in white wine & cream presented in a filo basket set on dressed salad leaves topped with shredded deep-fried leeks

Traditional Roast Norfolk Turkey accompanied by Chef's own sage & onion stuffing & a bacon wrapped chipolata sausage served with roast potatoes, seasonal vegetables & gravy

or

Braised Beef Steak cooked in Real Ale set on creamed horseradish mashed potato topped with Chef's own Yorkshire Pudding with seasonal vegetables

or

Char-grilled loin of Pork steak set upon a butter nut squash & roast red pepper risotto with a black pepper & shallot cream sauce

or

Salmon & Broccoli "en croute" garnished with a medley of seafood in a dill & white wine cream sauce served with seasonal vegetables

or

Tagliatelle Verdi Pasta blended with wilted spinach, toasted pine nuts, sun blushed tomatoes, olives, feta cheese & pesto finished with dressed rocket leaves

Traditional Christmas plum pudding served with a rich brandy butter sauce

or

Rich Dark Chocolate Tart scented with orange served with white chocolate ice cream & orange segments

or

Trio of luxury ice creams or sorbets presented in a brandy snap basket with a raspberry coulis

or

British Cheeses served with Oat cake biscuits, Chef's own chutney & frosted grapes

Fresh brewed coffee or tea & a warm mince pie
