

# CATERED CHRISTMAS A LA CARTE

FOR THE MONTH OF DECEMBER THIS MENU IS OFFERED TO OUR GROUP BOOKINGS IN ADDITION TO THE REGULAR GROUP MENUS.

3 COURSES FOR \$40

4 COURSES FOR \$50

## SOUP

TOMATO BISQUE WITH BASIL CREAM

CREAM OF MUSHROOM SOUP AND TRUFFLE CREAM

## SALAD

BABY SHRIMP AND AVOCADO ON LETTUCE WEDGES WITH A TOMATO VINAIGRETTE AND FRESH HORSERADISH

CRUMBLED GOAT CHEESE WITH ROASTED BEETS AND BABY GEMS

## ENTREES

ENTREES COME WITH SEASONAL VEGETABLES

ROASTED FREE RANGE TURKEY WITH STUFFING, GRAVY AND MASH POTATOES

WHOLE ROASTED SQUAB WITH CRANBERRY RED WINE SAUCE AND ROASTED POTATOES

RAINBOW TROUT STUFFED WITH FENNEL AND WILD RICE IN A LEMON BUTTER

WILD MUSHROOM TART AND SMOKED CHEDDAR FLAN

## DESSERT

CHOCOLATE YULE LOG

PLUM PUDDING

ENGLISH TRIFLE