

STARTERS

Prawn and Avocado Salad

Chopped prawns & avocado tower, topped with cream cheese and drizzled with lime dressing

Crumbed Portabella Mushroom

Portabella mushroom stuffed with camembert cheese crumbed θ fired until golden brown, served with cranberry jus

Cajun Chicken Salad

Cajun spiced chicken strips, pan-fried and set on salad greens, garnished with cashew-nuts, served with Cajun mayo dressing

MAIN COURSE Roast Turkey

Roulade turkey breast with homemade stuffing, fresh broccoli, roast baby potatoes and fresh herb jus

Baked Loin of Lamb

Loin of lamb stuffed with feta cheese, garlic, fresh herbs baked to perfection served

With fresh vegetables and sauced with a minted jus

Grilled Chicken and Prawns

Chicken breast & prawns grilled, accompanied savory rice & topped with garlic sauce

Butter Paneer

Spicy paneer with strips of vegetables in a cream (North Indian) sauce served with basmati rice & pickles

Aged Beef Fillet

Medallion of fillet grilled, topped with crumbled feta, served with creamy mash & cranberries jus

DESSERTS Traditional Christmas Pudding

Christmas pudding with a brandy flavoured custard sauce

Sliced Fresh Fruits

Served with vanilla ice cream

Coffee with mince pies

