

FESTIVE MENU

Cauliflower and Cream Cheese Soup
served with croutons and herb oil (v)

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Ham Hock Terrine with a Port Jelly
served with Melba Toast and Dressed Leaves

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Seafood Platter

Smoked Salmon, Crayfish Tails and Calamari with a Marie Rose Sauce

Turkey with all the trimmings
served with Chestnut stuffing, roast potatoes and pan gravy.

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Seabass with Ratatouille in a Herb Butter
served with minted new potatoes

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Lamb Rump with an Apricot and Rosemary Crust
served with roast potatoes and a port jus.

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Caramelised Red Onion and Goats Cheese Filo Bundle
served with a rich tomato sauce and minted new potatoes.

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All mains served with a selection of seasonal vegetables

Traditional Christmas Pudding
Served with a Brandy Sauce

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Popping Peach Belini Cheesecake
served with Chantilly cream

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A Selection of Local Cheeses
served with crackers, frozen grapes and quince jelly.

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Plum and Cinnamon Ice Cream

Tea or Coffee served with Mince Pies

£24.95 per person

A deposit of £5 per person is payable on booking.

Full payment and menu choice due a week before your party date.

Visit www.edwinsofhatfield.co.uk to book

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