ON ARRIVAL A WELCOME APERITIF PROSECCO OR ORANGE JUICE

Starters

Prawn Cocktail

Traditional prawn cocktail served in Marie Rose sauce garn ished with a king prawn and accompanied with brown bread and butter.

Chicken Liver Parfait

Chicken Liver Parfait infused with brandy and served alongside to asted fresh bread.

Mini Camembert's

Warm Camembert gently infused with garlic cloves and a sprig of thyme. Served with breadsticks and Cranberry sauce

The Main Event

A choice of either

Roast Turkey

Roast Beef

Nutless roast (veg)

Accompaniments and Vegetarian options

Served with

Roast Potato's
Brussels Sprouts with Bacon
Honey Roasted Parsnips
Carrots
Garden Peas
Foldgate giant Yorkshire Pudding
Stuffing
Hand rolled Pigs in Blankets



DESSERTS

Christmas Pudding

Traditional Christmas pudding served with fresh cream or brandy sauce.

Homemade Chocolate Cheesecake (GF)

Chocolate orange cheesecake served with cream or ice cream.

Classic Homemade Sherry Trifle

Sherry trifle with sherry-soaked broken finger biscuits, fresh fruit, jelly and custard served with freshly whipped cream.

Garnished Cheese Board

Crackers served with cheddar cheese, stilton, brie and boarded with pickle and fruit.



To conclude

Coffee or tea Mint Chocolates

Our traditional and locally sourced Christmas dinner is cooked to order and served to your table by our Foldgate Elflings, happy to serve you during your feasting.

Order form

Christmas day menu adult £90.00 Children under 14 years £45.00

Full Name

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Table forAdultsChildren

Deposit £

@£25.p/p

Please indicate the menu requirements for each guest and return promptly with your deposits. See back for details.

Guest	1	2	3	4	5	6
Prawn Cocktail						
Chicken liver		 - 	 -		 	†
Camembert's					-	
Roast Turkey						
Roast Beef				-		
Nut roast			-			
Christmas pudding		-				+
Cheesecake (GF)				 - 	 - 	†
Sherry trifle				-		
Cheese board		-			-	1