

PROBUS CHRISTMAS DINNER

THURSDAY 11th DECEMBER

THE ROYAL CHASE HOTEL

STARTERS

Leek & Potato Soup, Crusty Roll & Croutons.(VG)

Ardennes Pate, Toasted Brioche, Apple Chutney.

Crispy Camembert Bites, Cranberry Sauce & Baby Leaf Salad.

Smoked Salmon with Mixed Leaf Salad & fresh Lemon.

MAINS

Roasted Turkey, Roast Potatoes, Pigs in Blankets, Chestnut Stuffing, Yorkshire Pudding,
Cranberry Sauce

Slow Braised Beef in a Red Wine & Mushroom Sauce, Topped with Parsnip Crisp.

Pan Fried Salmon Fillet, Lemon and Mint CousCous, New Potatoes, Prawn and Dill Sauce.

Root Vegetable Wellington(VG)

Sprouts, Honey Roast Parsnips, Roast Carrots with Thyme, Cauliflower Cheese and Jugs of Gravy
on tables for guests to serve themselves.

DESSERTS

Trio of Mini Chocolate Desserts.

Christmas Pudding, Mini Mince Pie, Brandy Sauce(V)

Strawberry Ice Cream, Raspberry Sauce(VG)

3 Scoops Marshfield Farm Ice Cream-Clotted Cream Vanilla, Chocolate Brownie,
Strawberry and Cream, Mango Sorbet

PRICE PER PERSON

2 Courses £27.50

3 Courses £30.00