

ST OLAVES HOTEL

& Treasury Restaurant

CHRISTMAS PARTY MENU 2016

Roasted Butternut Squash and Chilli Soup
Ham Hock and Cranberry Terrine, Honey & Mustard Dressing
Smoked Mackerel Pâté, Horseradish Cream Dressing

Traditional "Turkey & Trimmings"
Fillet of Hake with Provençal Sauce
Roasted Duck Breast, Port Wine and Cherry Sauce scented with Rosemary
Baked Polenta and Chestnut Cake topped with Caramelized Goats Cheese

All main courses served with Seasonal Vegetables

Traditional Christmas Pudding with Brandy Cream
Chocolate, Orange and Cinnamon Cheesecake
Mixed Fruit Meringue nest served with Ginger Syrup

Coffee & Chocolates

£27.50 per head