

CHRISTMAS BUFFET MENU

CHRISTMAS SANDWICH BUFFET 1 £9.50

- Platter of festive filled sandwiches •
*Brie & cranberry, turkey breast & stuffing,
gammon ham salad, egg mayonnaise & watercress,
smoked salmon & cream cheese, roast beef & horseradish*

- Platter of festive nibbles •
*Mango & brie parcels, tomato & chilli chicken sticks,
mini pork pies & mini cheese & onion quiche bites*

- Dessert platter •
Mini mince pies

CHRISTMAS SANDWICH BUFFET 2 £10.75

- Platter of festive filled sandwiches •
*Brie & cranberry, turkey breast & stuffing,
gammon ham salad, egg mayonnaise & watercress,
smoked salmon & cream cheese, roast beef & horseradish*

- Platter of festive nibbles •
*Roast chicken drumsticks, cranberry & Brie wonton,
mini Yorkshire pudding with roast beef & a horseradish cream,
bacon wrapped chipolatas & mini cheese & onion quiche bites*

- Dessert platter •
Mini mince pies & spicy apple sponge

CHRISTMAS FORK BUFFET £15.50

- Cold meat platter •
Sliced roast beef with mini Yorkshire puddings, roast chicken
stuffed with sage & onion, crispy belly of pork

- Seafood platter •
Cajun & lemon salmon fillet, tomato baskets filled with
crayfish tails, caramelised pineapple & crème fraîche,
smoked salmon & cream cheese parcels

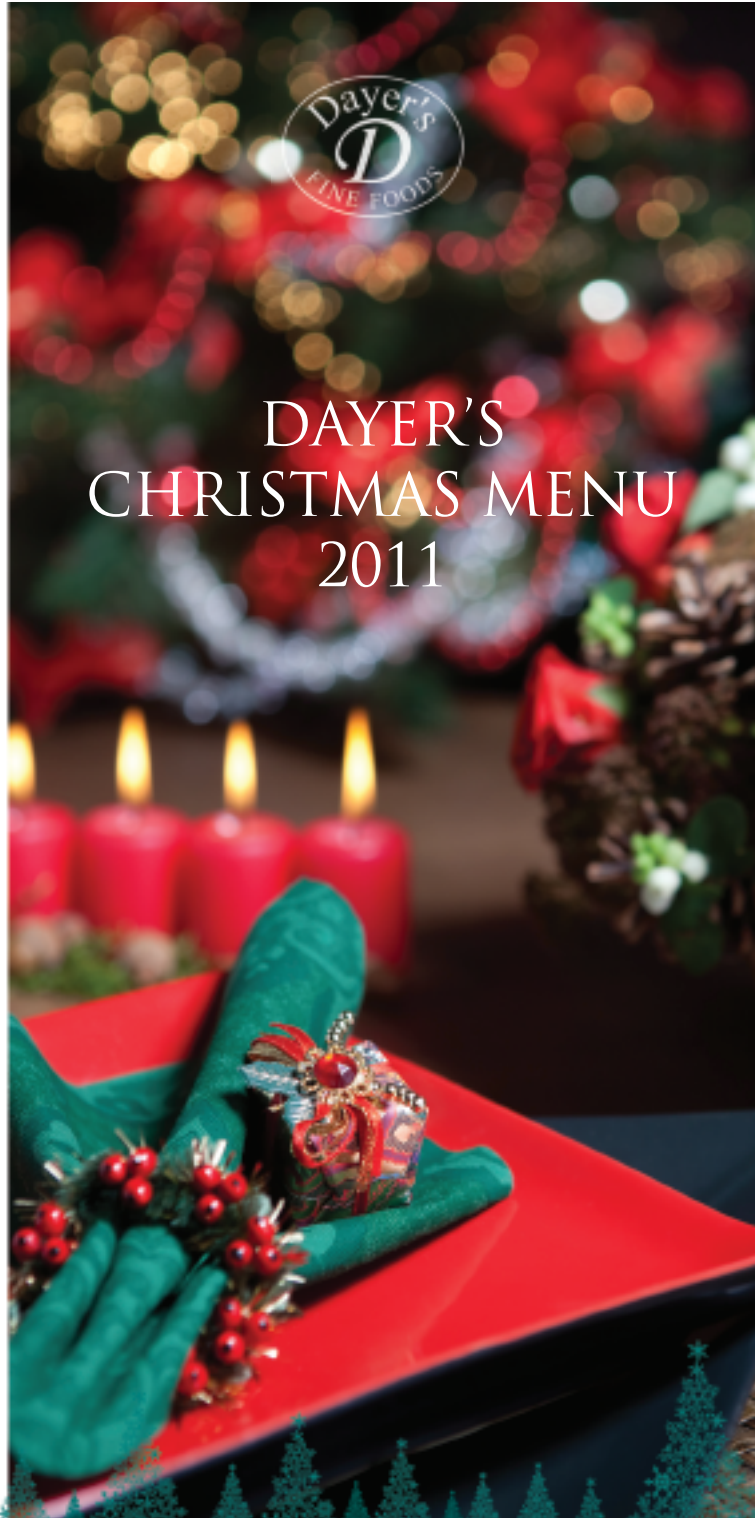
- Festive filled tartlets •
*Roquefort, pear & walnut, crab, spring onion & leek
& roasted vegetable & spinach*

- Selection of salads •
*Roasted new potatoes, green beans, sun blushed tomato,
free range egg & cannellini bean
Coronation rice salad, Mixed baby leaf*

- Dessert platter •
*Mixture of mini fresh cream cakes, christmas spiced sponge
& mini mince pies*



DAYER'S CHRISTMAS MENU 2011



CHRISTMAS LUNCH MENU

£16.00 PER PERSON

Starters

- Spicy parsnip soup with sweet potato chips •
- Caramelised red onion & goats cheese filo tart •
Served on rocket, pear & walnut salad
- Smoked salmon parcel stuffed with salmon & dill mousse •
Accompanied with rocket salad & oat cake

Main course

- Mushroom, brie, rocket & redcurrant filo wellington •
Served with roasted potatoes & vegetables
 - Tornadoes of turkey breast •
Stuffed with pork, apricot & cranberry stuffing, wrapped in maple cured bacon & served with rich turkey gravy
 - Slow cooked dry cured ham hock •
Served on sweet potato & butternut squash mash with steamed savoy cabbage and honey & wholegrain mustard sauce
 - Fillet of salmon •
Drizzled with brie & chardonnay sauce, encased in puff pastry. Served with minted new potatoes, accompanied with spinach, asparagus & courgette

Desserts

- Elizabethan Christmas Tart •
Sweet pastry filled with mincemeat finished with glazed bradley apples served with custard
 - Christmas pudding •
Steamed vine fruit, nuts, candid citrus spices and a dash of cider pudding topped with brandy butter and brandy sauce
 - Christmas chocolate box •
Shortbread topped with Belgium chocolate mousse, topped with caramel cream and dusted with chocolate
 - Frangipane tart •
Warm fig plum and pistachio frangipane tart served with clotted cream

All lunch and dinner mains
are served with
seasonal vegetables
and potatoes

CHRISTMAS DINNER MENU

£26.00 PER PERSON

Chefs appetiser

- Wild mushroom & white truffle oil cappuccino soup sip •

Starters

- Roasted butternut squash & sweet potato soup •
With parsnip chips
 - Blue cheese & walnut soufflé •
Served on baby leaf salad with roasted honey baked figs & balsamic glaze
 - Cocktail of crab, crayfish & smoked salmon •
Served with caramelised pineapple & crème fraîche
 - Duck & champagne terrine •
Served with real ale chutney & warm flat bread

Refresher course

Fruit sorbet

Main course

- Tornadoes of turkey breast •
Stuffed with pork, apricot & cranberry stuffing, wrapped in maple cured bacon & served with rich turkey gravy
- Roast saddle of lamb stuffed with spicy apricot & pine nuts •
Served on sweet potato & truffle mash with a ratatouille of vegetables
- Baked salmon fillet with asparagus wrapped in parma ham •
Served on pea risotto & parsnip puree
 - Crisp belly of Hampshire pork •
Served with butternut squash puree, caramelised apple & maple cured bacon sauce
- Mushroom, brie, rocket & redcurrant filo wellington •

Desserts

- Elizabethan Christmas Tart •
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 - Christmas pudding •
Steamed vine fruit, nuts, candid citrus spices and a dash of cider pudding topped with brandy butter and brandy sauce
 - Christmas chocolate box •
Shortbread topped with Belgium chocolate mousse, topped with caramel cream and dusted with chocolate
 - Frangipane tart •
Warm fig plum and pistachio frangipane tart served with clotted cream