



# THE COURTSIDE BISTRO

## **Christmas Menu 2018**

### Starter

**(v) Fragrant Thai Carrot Soup** with coconut, lime leaves and lemongrass served with crusty bread and butter portions

**Classic Prawn Cocktail** served with a lemon wedge

**Smoked Salmon, Crayfish & Dill Mousse** served with lemon wedge

**(v) Entrée Salad** avocado, mozzarella pearls, tomato, feta and pesto

### Main Course

**Traditional Roast Turkey** with all the trimmings!

**Roast Goose in a Black Grape & Merlot Compote** served with an individual potato gratin, apricot stuffing ball, Yorkshire pudding and seasonal vegetables

**Poached Monkfish Tail** in a scallop, saffron and veuve clicquot champagne creamy sauce served with individual potato gratin and seasonal vegetables

**(v) Pumpkin, Red Onion & Cranberry Tagine** spiced pumpkin tagine with sweet cranberries, apricots, roasted red onion and sultanas flavoured with cinnamon and warming spices served with golden raisin rice

### Dessert

**Individual Christmas Pudding** served with extra thick boozy cream

**Irish Cream Cheesecake** served with vanilla ice cream

**Individual White Chocolate & Raspberry Torte** served with a fresh fruit garnish

**Individual Christmas Cheeseboard** served with crackers & caramelised red onion chutney

*£20 – 2 Course*

*£25 – 3 Course*

*Table Crackers & Mince Pies*

*(Minimum 10 people - Nov 26<sup>th</sup> – Dec 22<sup>nd</sup>)*