

## Starters

- Oven roasted tomato and red pepper soup with basil croutons
- Creamed watercress and potato soup with crème fraiche
- Mozzarella and sun blushed tomato salad in a basil and pesto dressing
- Atlantic prawns served on a bed of crisp iceberg lettuce dressed in a bloody marie rose sauce in a cucumber ribbon
- Goats cheese and seasonal vegetable puff pastry tart on baby leaves with a balsamic dressing
- Duo of smooth and medium course pate served with onion relishes and melba toast
- Chicken and chorizo terrine with saffron aioli and melba toast

## Mains

- Choice of four of the following meats
  - Roast turkey breast with stuffing
  - Roast pork with crackling
  - Roast lamb studded with rosemary and garlic
  - Roast sirloin beef served pink with some well done
- Served with
  - Goose-fat roast potatoes or minted new potatoes
  - Giant homemade Yorkshire puddings
  - Vegetables to be placed within bowls upon the seated tables
  - Carrots, broccoli, cauliflower cheese, cabbage, peas
  - Roast onion or roast meat gravy in gravy boats on tables
  - Small bowls of condiments on the tables. Horseradish, mustard, mint sauce, apple sauce, cranberry sauce

## Desserts

- Vanilla cheesecake with fresh berries
- Panna cotta with a passionfruit coulis
- Lemon and raspberry Eton mess
- Apple crumble with ice cream
- Warm chocolate brownie with chocolate sauce and ice cream
- Sticky toffee pudding with toffee sauce and Chantilly cream

Tea, coffee and chocolate mints



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