

Christmas Party Menu
served from 25th November to 22nd December 2011
and Lunch £15.00 Dinner £25.00 per person
Pre order essential

(Organizer will eat for half price, parties of up to 15 maximum
(A deposit of £10.00 per person will be required to confirm your booking)

Kir Royal on arrival



Starters

- Chef's spicy Parsnip Soup served with Parsley and Croutons
Or
Chicken and wild Mushroom Pate served with Chutney, mixed leaf and Crostini
Or
Prawn and Apple Cocktail served with Brown Bread and Butter
Or
Cantaloupe Melon served with a duo of fruit coulis



Main Course

- Traditional Roast Turkey served with all the Trimmings
Or
Grill Marked Pork Loin Steak coated by a mixed peppercorn cream served with Vegetables
Or
Sea Bass Fillet served with a Provencal Sauce, Chateau Potatoes and Vegetables
Or
Caramelised Onion and Goat Cheese Tart served with a dressed side Salad



Desserts

- Classic Christmas Pudding masked by Homemade Brandy Sauce
Or
Fruit of the Forest Cheesecake with a raspberry coulis and Berries
Or
Classic French Apple Tart
Or
Profiteroles with Strawberries, Chocolate Sauce and Chantilly Cream



Coffee and Petits Fours

Ashbys Gastro-Pub
Ashbys Place - 4 Auckland Road West
Southsea - PO5 3NY
Phone : 023 9282 3497 – Fax : 023 9229 7555
Ashbys@relaxinnz.co.uk

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