

CHRISTMAS MENU 2019

AVAILABLE
25th NOVEMBER –
19th DECEMBER

STARTERS

Winter Vegetable Soup with Parsnip Crisps, Warm
Crusty Bread Roll & Butter (v) (gf*)

Duck & Orange Terrine with Red Onion Chutney,
Sliced Toasted Ciabatta & Bitter Mixed Leaf Salad

Smoked Salmon & Dill Pate with Red Onion
Marmalade, Rocket Salad & Sliced
Toasted Ciabatta

Brie & Cranberry Wrapped in Filo Pastry on a Bed
of Sweet Potato Rice with a Spicy Tomato Sauce

MAINS

Sliced Turkey Breast with, Pork, Sage & Cranberry
Stuffing, Rosemary Roasted Potatoes, Sausages
wrapped in Bacon & Turkey Gravy

Braised Blade of Beef with Rosemary Roasted
Potatoes, Horseradish Cream & Red Wine
Pepper Sauce (gf)

Fillet of Hake with a Cranberry & Orange Crumb,
Herb Roasted New Potatoes & Orange
Beurre Blanc (gf)

Pumpkin, Butternut Squash & Sweet
Potato Risotto with Tarragon Oil & Tendril Pea
Shoot Garnish (v)

(All the mains served with Brussel Sprouts,
Honey Roast Parsnips & Carrots)

DESSERTS

Christmas Pudding served warm with a
Creamy Thick Brandy Custard

Welsh Cheese Platter of 4 Welsh Cheeses;
Perl Wen, Perl Las, Y-fenni & Caerphilly,
Welsh Spicy Pear Chutney & Welsh Wafers

Blackcurrant & Prosecco Cheesecake with
Blackcurrant Coulis & Champagne Sorbet

Chocolate Torte with White Chocolate Sauce
& Vanilla Ice Cream (gf)

Add Tea, Coffee and Mints for
£2.10 per person

(gf) - Gluten Free (v) - Vegetarian
(gf*) - Available on Request

2 COURSES
£21.00
3 COURSES
£25.00

Book Now 01248 365912

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