

Starters

Duck and Orange Pate on Toasted crusty Baguette Flutes with Whisky Marmalade

Cream of Lightly Spiced Parsnip & Sweet Potato Soup

Fresh Scampi and King Prawns with Lemon, Garlic and Fresh Ginger Butter

Brie and Cranberry Filo Parcels on a bed of mixed leaves

Creamy Garlic Mushrooms topped with Stilton & Bacon

Mains

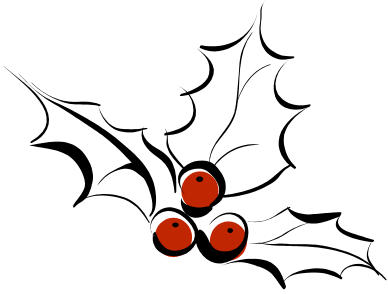
Traditional Breast of Turkey accompanied by Chipolata and Bacon, Sage, Sausage
& Onion Stuffing & Turkey Gravy

Slow Oven Roasted Shank of Lamb on a bed of Mash with a Red Current &
Rosemary Jus

Wild Mushroom Stroganoff with Herb Crumb

Pan seared Duck Breast in an Orange & Peach Jus

Pan Seared Fillet of Sea Bass with buttered new Potatoes accompanied with a
delicate lemon and dill sauce



Desserts

Christmas pudding with a Caramel and Brandy Custard

Winter Fruit Pavlova

Chocolate & Orange Moose

Christmas Fruit Cake with Wensleydale Cheese

Selection of Sorbets – Champagne, Blackcurrant or Orange

After Dinner

Freshly Brewed Coffee with Chocolate Truffles

Liquor Coffee & Shortbread (an additional £2.95 per person)

OR

Honey and Nutmeg Gold Top Milk with Chocolate Truffles

Two Courses with Coffee £25

Three Courses with Coffee £30

Merry Christmas from all the Staff at Harefield Hall!