

FREIGHT HOUSE CHRISTMAS MENU
Catering by Perfect Banqueting

STARTERS

Roasted Tomato and Garlic Soup served with Mascarpone Croutes

or

Prawns Marie Rose

or

Melon and Peach Salad served in a Passion Fruit Coulis

Fresh Petit Pain

MAIN COURSE

Traditional Roasted Turkey served with Bacon Wrapped Chipolata and Sausagemeat and Chestnut Seasoning with Cranberry Sauce

or

Salmon en Croute served with a White Wine Veloute

or

Aubergine, stuffed with Mediterranean Vegetables, seasoned Rice and Herbs, then oven baked

All the above are served with seasonal vegetables

DESSERTS

Homemade Christmas Pudding served with Brandy Sauce

or

Chocolate Orange and Grand Marnier Roulade served with Chantilly Cream

or

A selection of fine British and Continental cheeses, served with biscuits and garnished with grapes, celery and walnuts

Coffee, Bridge Mints and warm Mince Pies