



Appetiser

Brie and Red Pepper Bites

Starters

*Cream of Butternut Squash & Tomato Soup
Topped with Chopped Fresh Sage*

*Carpaccio of Beef Fillet,
Drizzled with Lemon & Basil Dressing and Topped with Roquette & Parmesan*

*Scallops & Chorizo
Served with a warm tomato salsa*

Main Course

Roast Turkey & Chestnut Stuffing served with a homemade Cranberry Sauce

Roast Rib of Aberdeen Angus Beef & homemade Yorkshire puddings

*All served with crispy Roast Potatoes, Devils on Horseback, Honey Roast Parsnips,
Swede & Carrot mash, Cauliflower & Green Beans*

*Monkfish Medallions Stuffed with Sundried Tomatoes
Pine nuts and Basil, wrapped in Pancetta & drizzled with a Tomato Sauce*

Desserts

Traditional Christmas Pudding with Brandy Sauce and Redcurrants

*Orange Crème Brulee,
Served with a Homemade Shortbread*

*Chocolate Truffle Mousse
On a Sponge Biscuit base served with Black Cherry compote and fresh Raspberries*

Grand Finale

Invicta Cheese Board complimented with a glass of fine Port

*Coffee & Petit Fours
£45.00 per person*