

CaféJAZZ CHRISTMAS DINNER MENU -

December 2011

STARTERS

Cream of Leek and Potato Soup with Bread Roll (V)
Goat Cheese Wedges in golden Oat Flakes, served with Beetroot Confit (V)
Wild Mushroom and Stilton Tartlet with roasted Garlic and Red Onion Chutney (V)
Sweet Potato Rosti with Honey roasted Ham, poached Egg and Hollandaise Sauce
Steamed Vegetable Timbale with Herb Hollandaise (V)
Smoked Trout Pâté served with Gem Leaves and toasted Brioche
Marinated Seafood Salad
Ham Hock and smoked Chicken Terrine in Aspic Jelly

MAIN COURSES

Traditional Roast Turkey with Sage & Onion Stuffing and Chipolata Sausage
8 oz Sirloin Steak with Roasted Vegetable Brochette and Peppercorn Sauce
Pot roasted Lamb Rump with Haricot Beans, Leeks and Chorizo Sausage
Whole Sea Bass roasted in Aromatic Butter
Tuna Florentine: grilled fresh Tuna Steak topped with Spinach and Cheese
Creamed Mushroom and Vegetable Risotto Pie with Sweet Chilli Sauce (V)
Sweet and Sour Pork Brochettes with Pilaf Rice
Stuffed Chicken Supreme wrapped in Parma Ham, served with Port Sauce

All dishes are served with appropriate accompaniment

DESSERTS

Christmas Pudding with Brandy Sauce
Selection of Ice Cream
White and Dark Chocolate Torte
Strawberry and White Chocolate Cheesecake
Selection of Cheese & Biscuits

***Main Course only: £17.95 2 Course: £21.95 3 Course: £25.95**

***Special offer on the following dates throughout December:**

**Thursday 1st, Sunday 4th, Monday 5th, Tuesday 6th, Wednesday 7th, Thursday 8th,
Sunday 11th, Monday 12th and Tuesday 13th.**

Main Course only: £10.95 2 Course: £13.95 3 Course: £16.95

SERVICE CHARGE: N.B. A discretionary 10% will be added for lunch & evening parties of five or over