



Join us...

...for your Christmas
celebrations for lunch,
dinner or a buffet





Lunch

£18.95 for 3 courses per head

£14.95 for 2 courses per head

Served with all the trimmings

Broccoli, Brussels sprouts with chive butter, julienne carrots, and roast potatoes, mini sausages wrapped in bacon and roasted honey glazed parsnips.

To start

- *Roasted parsnip soup with a parsnip crisp topping*
- *Traditional prawn cocktail served with wholemeal bread and butter*
- *Lightly coated baked brie, with rocket garnish and cranberry sauce (V)*
- *Ardennes pate with a lightly toasted crusty baguette and real ale chutney*

Main

- *Roast turkey with all the trimmings*
- *Loin of pork Rossini chargrilled with a pate and red wine sauce*
- *Mushroom cranberry and brie wellington (V)*
- *Chargrilled salmon fillet served with dill & white wine sauce*

Dessert

- *Profiteroles, filled with fresh cream and drizzled with chocolate sauce*
- *Lemon tart topped with crushed meringue pieces and a raspberry coulis*
- *Traditional Christmas pudding with brandy sauce*



Buffet

£9.95 per head

Granary and farmhouse white petit pains
(1 per person) filled with

- *Honey roast ham, mature Cheddar and spiced chutney*
- *Brie and cranberry*
- *Roast turkey and stuffing*
- *Prawn cocktail*

Savoury selection

- *Caramelised onion, Boursin and smoked bacon tartlets*
- *Roasted veg and Boursin tartlets*
- *Oven baked Bourbon cocktail sausages*
- *Smoked salmon and cream cheese oatcakes*
- *Chipotle chicken wings with blue cheese dressing*
- *Roast pork, sage and onion terrine brochettes*

Bite sized desserts

- *Cinnamon apple sponge fingers*
- *Lemon drizzle bites*
- *Coconut macaroons*
- *Chocolate yule log bites*





To book or make further enquiries
please contact us via:

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