



# SAMPLE MENU

CREAM OF CELERIAC AND CARROT VELOUTE

Toasted cumin, seeds and mustard oil

FRESH POACHED SALMON

Potted with herb and horseradish butter, lemon and shallot oil, toasted croutes

COARSE PORK, SAGE AND BACON TERRINE

Cranberry and onion marmalade, toasted croutes

### **MAINS**

ROAST BREAST OF CHICKEN

Creamed sprouts with toasted chestnuts, fondant potato, roasted roots and thyme juices

BAKED FILLET OF SMOKED HADDOCK

Oven baked tomatoes, sauteed leek and mustard crushed new potatoes, wilted watercress, herb salsa verde

BAKED BEETROOT, RED ONION, BUTTERNUT SQUASH AND CRUMBLED FETA TART

Pear, rocket and watercress salad, cranberry and walnut dressing

# **DESSERTS**

TRADITIONAL CHRISTMAS PUDDING

Candied winter fruits and brandy sauce

TOBLERONE 'TRIFLE'

Chocolate mousse, meringues, cherries, crushed biscuits, honeycomb, grated chocolate

SELECTION OF BRITISH & CONTINENTAL CHEESE

Celery, grapes, fruit chutney and biscuits



# THE SUN PAVILION CHRISTMAS AFTERNOON TEA



# **Limited Availability**

Sunday 7<sup>th</sup> December Sunday 14<sup>th</sup> December

Come and join us for the annual event of the season.

Complimentary glass of festive fizz included.

£37.95 per person



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# SELECTION OF SANDWICHES

Roast Turkey breast with cranberry sauce Wensleydale cheese with red onion and chutney Classic egg mayonnaise

### HOT ITEMS

Pigs in blankets

Mini Yorkshire pudding with roast beef and horseradish sauce Mini cranberry and brie quiche

Fruit scone with clotted cream and Christmas Strawberry Jam

SELECTION OF SANDWICHES

Mince pie
Raspberry and almond slice
Chocolate and orange brownie

Yorkshire tea or coffee

If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.