



THE DINING ROOM CHRISTMAS PARTY MENU 2010

£29.50 plus 10% service.

Only available for Parties of Six or more Monday to Friday
RESERVATIONS 01243 537352 or EMAIL: info@thediningroom.biz

Cream of Mushroom and Artichoke Soup served with Parmesan (V)

Smoked Salmon and dill blinis with soured cream

Endive and Roquefort flamiche garnished with a walnut salad and parsnip crisps (V)

Roulade of smoked rabbit with a cranberry forcemeat stuffing, served on a celeriac remoulade

Carrot, coconut and mango salad with a zingy lime, coriander and olive oil dressing with a hint of chilli (V)



Turkey and Goose Pie
Everything traditional but in a pie!

Steamed fillet of Sea bass* on a watercress salad with chive cream sauce

Lamb hotpot with rosemary dumplings and garnished with garlic potatoes

Potato pancakes with spiced beetroot and spinach, topped with crème fraîche. Served with stir-fried cabbage and chestnuts (V)

Fillets of sole* with a tomato, basil and vermouth sauce. Garnished with a puff pastry fleuron

All main courses accompanied with vegetables and potatoes



Baked raisin, pistachio and honey cheesecake

Doughnut bread and butter pudding with butterscotch sauce

Double dairy ice-cream served with bitter chocolate and macadamia Florentines

Christmas pudding with brandy ice-cream

Platter of three English cheeses – served with biscuits



Coffee or Tea - Baklava



A 50% deposit is required with booking

*We reserve the right that any reductions in the numbers with less than one months notice maybe charged at the rate of £20 per person *Fish may need to be substituted depending on availability*