

RANDOM HALL
CHRISTMAS FESTIVE MENU 2018

30TH NOV – 24TH DEC

DATES SUBJECT TO AVAILABILITY

STARTERS

BACON AND POTATO CHOWDER, CRISPY SPRING ONIONS
SMOKED SALMON AND CRAB MOUSSE, RICE CRACKERS, CUCUMBER SALSA
WILD MUSHROOM AND ROASTED HAZELNUT TERRINE WITH MELBA TOAST
THAI SMOKED CHICKEN SALAD WITH CHILLI, CORIANDER AND LIME
CONTINENTAL MEATS, MARINATED OLIVES, SUN DRIED TOMATOES, FOCACCIA

MAIN COURSES

BAKED MONKFISH, LIGHTLY CURRIED MUSSEL STEW, MIXED WINTER
VEGETABLES AND PARSLEY POTATOES
ROAST BREAST OF TURKEY, CHIPOLATA AND BACON, CHESTNUT SAUSAGE
MEAT STUFFING, MIXED WINTER VEGETABLES AND ROAST POTATOES
BREAST OF PHEASANT WRAPPED IN PANCETTA, BRAISED IN CIDER, MIXED
WINTER VEGETABLES AND ROAST POTATOES
FILLET OF BEEF AND PEPPER STROGANOFF, MIXED WINTER VEGETABLES AND
BASMATI RICE
BUTTERNUT SQUASH, MUSHROOM AND SPINACH WELLINGTON, RED WINE,
THYME, MIXED WINTER VEGETABLES AND PARSLEY POTATOES

DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE
BUTTERSCOTCH MERINGUE TART AND CLOTTED CREAM
CINNAMON POACHED PEAR, CHOCOLATE MINT SAUCE, VANILLA ICE CREAM
CHOCOLATE & RASPBERRY CHEESE CAKE WITH CHOCOLATE TRUFFLE, CREAM
SELECTION OF CHEESES WITH CELERY, FRUIT, WATER BISCUITS
COMPLIMENTARY FRESH FILTER COFFEE WITH MINCE PIES

3 COURSE MEAL £32.00 PER PERSON

2 COURSE MEAL £26.00 PER PERSON

20% VAT IS INCLUDED

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED