



ST AUGUSTINE'S

CHRISTMAS DAY 2019

Starters

Ham hock and parsley terrine served with brioche toast and onion chutney

Cream of chestnut mushroom soup with herb sippets

Prawn cocktail served with brown bread and Marie Rose sauce

Mains

Seabass fillet over parmesan mash, tender stem broccoli and vermouth velouté

Roast Norfolk turkey, served with pigs in blankets, roast potatoes, stuffing and fresh vegetables

Vegetable coulibiac with sweet pepper sauce

Medallions of beef fillet served with port wine jus, anna potatoes and fresh vegetables

Desserts

Christmas pudding and brandy sauce

Sticky toffee pudding with orange and ginger ice cream

Rich chocolate tart and Chantilly cream

English and continental cheeseboard

