



ST AUGUSTINE'S

Festive Lunches

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

Vegetable coulibiac with sweet pepper sauce

Seabass over parmesan mash, tender stem broccoli with vermouth velouté

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

Desserts

Christmas pudding and brandy sauce

Rich chocolate tart and Chantilly cream

Banoffee pie and berries

