



Fine dining to start
your Christmas celebrations
in style !!

Here at The Venue we like to be different...

We will serve you 3 international starters so you can have a
bit of everything.

Main course and dessert to be chosen on the night finishing off with
coffee, cream and festive mints.

Christmas Dinner Menu

Starters

The Venues Sensational Cocktail of Prawns

A very simple dish with plump juicy Royal Greenland Prawns,
Crisp Iceberg Lettuce, Cucumber & Red Onion
served with a Piquant Cocktail Sauce garnished
with Lemons & Limes

The Italian Table

Homemade Lasagne served with Garlic Bread

The Venue's Delicious Sticky BBQ Spare Ribs

Mixed Leaf Salad with a fresh Herb Dressing (v)

The Venue's Indian Platter

Onion Bhajis, Vegetable Samosas (v),
Chicken Tikka, Shami Kebab served with
rich Minted Yoghurt Dip

Sparkle & Shine



Main Courses

The Christmas Fayre

Roast Breast of Turkey & Roast Leg of English Pork glazed with a rich Cranberry Sauce, Roast Potatoes with fresh Rosemary, Sea Salt & Black Pepper

Crusted Fillet of Salmon

Fillet of Wild Scottish Salmon with a fresh Herb Crust. Served with a White Wine Sauce flavored with Fresh Dill.

Moroccan Zucchini

Zucchini stuffed with Moroccan style Couscous glazed with Goat's Cheese served with a Crostini with Caramelised Red Onion Marmalade (v)

Locally Matured Sirloin of Beef with Juniper Berries

Roast Sirloin of Beef served with a rich Red Wine Sauce flavoured with Juniper Berries & garnished with Watercress



Festive Desserts

The Venue's Christmas Bombe

A Coup with a Sponge flavoured with Cherry Liqueur, Creamy Vanilla Ice-Cream and Meringue, served with a Glazed Cherry

George's Homemade Tiramisu

Mature Cheddar with Grapes & Christmas Cake



Freshly Brewed Coffee with Cream, served with Festive Mints

CHRISTMAS @ THE VENUE

