



## **BOXING DAY BANQUET SET MENU 2017**

### **Festive Canapés upon Arrival**

#### **STARTERS**

##### **Today's Festive Soup**

*Freshly Baked Baguette, Salted Butter*

##### **Fender Luxury Prawn Cocktail**

*Served with Crevettes, Marie Rose Dressing & Lemon Wedge*

##### **Smooth Chicken Liver Pate Brûlée**

*Crusty Baguette, Salted Butter, Caramelised Stokes Onion Chutney*

##### **Crispy Breaded Mini Camembert**

*Melting Camembert With a warm Cranberry Relish, Salad Garnish*

##### **Hand Made Pork & Bramley Apple Pie**

*Hand Crafted pork cutting pie Served with piccalilli and salad Garnish*

##### **Gressingham Crispy Duck Pancakes**

*Served with Hoi-sin sauce, warm pancakes, Cucumber & Spring Onion Garnish*

#### **MAIN COURSES**

##### **Roast of the Day**

*Sirloin Of Beef, Loin OF Pork, Leg of Lamb, Shoulder Of Gammon, Breast of Turkey*

*Homemade Yorkshire pudding, Piggy in a blanket, Stuffing, all the trimmings*

*Seasonal Vegetables, Classic Fender Sides*

##### **Deep Filled Dedham Vale Beef Pie**

*Served With Creamy Mash Potato, Seasonal Vegetables & Rich Gravy*

##### **Woodland Mushroom Chicken Breast**

*Roasted Potatoes, Seasonal Vegetables, Exotic Mushroom White Wine Garlic Sauce*

##### **Jamaican Jerk Spiced Chicken Curry**

*Yellow rice, Narn Bread, Puppodum, lime pickle, mango chutney & Tzatziki Dips*

##### **Smoked Applewood & Onion Soufflé Tart**

*Roasted Potatoes & festive Seasonal Vegetables & Honey mustard Sauce*

##### **Line Caught Scottish Salmon Fillet**

*Served With New Potatoes, Green Beans, Roasted cherry tomatoes, Finished with Classic Pesto*

*Hollandaise Sauce*

#### **DESSERTS**

##### **Choice of Chef's Festive Sweet Selection**

**Tea & Coffee & Chocolates**

**5 Course Set Menu**

**£45 per Adult**

**£22.50 per Child**