Menu selection		Number of people																									
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26
	NAME →																										
1	**Beef Consommé with White Onion & Gruyere Flutes**																										
2	**Salad of Marinated Tiger Prawns with Roasted Peppers & Artichoke Hearts**																										
3	**Ham Hock & Toulouse Sausage Terrine with Pease Pudding**																										
4	**Twice Baked Crab Soufflé, Avocado Salad**																										
5	**Whole Baked Basil & Mozzarella stuffed Tomato, Pesto Dressing (V)**																										
1	**Roast Goose Breast, Caramelized Onion & Nutmeg Bread & Butter Pudding, Roast Garlic Jus**																										
2	**Venison Loin, Gooseberry Marmalade & a Shallot & Tarragon Jus**																										
3	**Seared Medallions of Monkfish, Brown Shrimp & Fennel Risotto**																										
4	**Slowly Roasted Pork Belly, Apple & Sage Compote & a Rhubarb Sauce**																										
6	**Risotto of Butternut Squash, Sage, Rocket & Parmesan with Parmesan Crisps (V)**																										
1	**Steamed Christmas Pudding, Punch Sauce**																										
2	**Kahlua Coffee Cheesecake, Hazelnut Sauce**																										
3	**Coconut Crème Brûlée with Pineapple Relish**																										
4	**Apple & Vanilla Pie, Cranberry Compote, Sauce Anglaise**																										
5	**Camembert, Celtic Promise & Stilton Cheeses**																										