

PAUL WHYATT CATERING
3 COURSE CHRISTMAS MENU

STARTERS

HOME MADE SOUP OF THE DAY, BREAD ROLL AND
BUTTER
CHEFS PATE, WITH CUMBERLAND SAUCE AND MELBA
TOAST
TRADITIONAL PRAWN COCKTAIL WITH MARIE ROSE
SAUCE
CHILLED MELON FAN WITH FRUIT COULIS

MAIN COURSES

ROAST NORFOLK TURKEY WITH FORCEMEAT
STUFFING, SAUSAGE AND BACON ROLL
BEOUF BORGIGNNION, SERVED WITH A PAPRIKA
DUMPLING
TENDER CHUNKS OF PRIME BEEF BRAISED IN A RICH
RED WINE SAUCE WITH SHALLOTS AND A HOME MADE
DUMPLING
DUCK ALA`ORANGE
PLUMP BREAST OF AYLESBURY DUCK, ROASTED AND
SLICED WITH A TANGY ORANGE SAUCE
SALMON THERMIDOR
SUPREME OF SALMON GENTLY POACHED AND
ACCOMPANIED WITH A WHITE WINE, MUSHROOM,
ONION AND MUSTARD SAUCE
VEGETABLE CASSEROLE SERVED WITH A TIMBALE OF
WILD RICE

DESSERTS

DELUXE CHRISTMAS PUDDING WITH RUM SAUCE
ALA BAMA CHOCOLATE FUDGE CAKE AND CREAM

FRUITS OF THE FOREST CHEESECAKE
TRIO OF ICE CREAMS

COFFEE, CRACKERS AND MINCE PIES
£12.95