

Christmas Gala Menus

Gala Menu 1 - £25.00 + VAT

White Bean, Tarragon & Leek Soup

Citrus Buttered Tournedos of Norfolk Turkey with all the Trimmings & Cranberry Gravy

Open Lasagne of Wild Mushroom & Three Cheeses (V)

Plum Pudding with Irish Cream Liqueur Froth

Coffee and Petit Fours

Gala Menu 2 - £25.00 + VAT

Duck & Fig Terrine, Fruit Chutney & Brioche

Chargrilled Vegetable Terrine, Fruit Chutney & Brioche (V)

Roast Tenderloin of Pork Chestnuts & Apple

Baby Vegetable Gallette topped with Chestnut Crumble (V)

Spiced Chocolate Tart Orange & Grand Marnier Jelly

Coffee and Chocolate Petit Fours

The above menus are available as follows:

Monday - Thursday min. 200 guests
Friday - Saturday min. 300 guests

Christmas Buffet Menu

Sit-Down Buffet Menu - £19.00 + VAT

Please choose 2 meat, 1 vegetarian and 2 dessert options.

Meat and Fish Dishes

Chicken and Wild Mushroom Fricassee

Confit of Pork With Cranberry and Apple

Beef Stir Fried with Chestnuts

Lamb with Figs and Redcurrant Jelly

Chicken with Roasted Shallots & Tarragon and Cognac Sauce

Fillet of Salmon with Crayfish Sauce Garnished with Leeks

Game pie

Casserole of Fish with Spiced Red Wine with Rosemary and Crisp

Red Onion Crust

Vegetarian

Fennel, wild Mushroom and Ricotta Lasagne

Caramelised Shallot and Goats Cheese Gallette

Roasted Vegetable Coubliac

Gnocchi Sage Butter Sauce and Chestnut Mushrooms

Dessert & Cheese

Caramelised Orange Cheesecake

Chocolate and Chestnut Yule Log

Spiced Berry Cheesecake

Chantilly Profiteroles and Toffee Sauce

Local Cheeses with Celery and Relish, Cheese Crackers

Seasonal Fruit Salad

The above menu is available Monday - Thursday only, for a minimum of 200 guests.

Please note that the EMCC cannot guarantee that any product on these menus are totally free from nuts and nut derivatives or that fish products are free from all bones.