

SAMPLE CHRISTMAS FUNCTION MENU

ASHTON COURT HOTEL

2024/25

2 Course Dinner £35.00 3 Course Dinner £39.50

Please place your names in the spaces provided and select any one of each of the following three courses by ticking the boxes below, and return to:

Starters

Broccoli Soup with Goats Cheese and Walnut

served with a crispy bread roll

Traditional Prawn Cocktail

with a festive twist of Scottish smoked salmon and dill

Pearls of Melon

with a cool minted champagne syrup

Main Course

Baked Supreme of Salmon

with roasted new potatoes, spinach and chive fish cream sauce

Slow-cooked Topside of British Beef

with Yorkshire pudding and horseradish sauce and Red Wine Gravy

Traditional Roasted Devon Turkey

with all the festive trimmings

Goats Cheese, Olive and Sun-Dried Tomato Tart

with a mixed salad, balsamic vinegar and new potatoes

Desserts

Warm Chocolate Brownie

with lashings of rich chocolate sauce & vanilla ice-cream

Steamed Christmas Pudding

with brandy sauce, topped with Devonshire clotted cream

Lemon Tart

with a citrus Chantilly cream

Unlimited Coffee and Mince Pie

Name

Name