

**3 Course meal selection for the PYRA Candle-light Dinner
Saturday 30th November 2019**

• STARTERS •

- (S) Homemade Winter Chestnut & Mushroom Soup (v)
-
(F) Scottish Smoked Salmon Salad with a Caper Vinaigrette
-
(T) Chef's Game Terrine with Redcurrant & Orange Jelly
-
(M) Chilled Melon Boat with Red Fruit Coulis (v)

• MAINS •

All served with Roast Potatoes & Glazed Seasonal Vegetables

- (Tu) Roast Norfolk Turkey with Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce & Gravy
-
(B) Braised Beef Steak with a Bordelaise Sauce
-
(Sb) Grilled South Coast Seabass with Provencal Vegetables & Basil Oil
-
(L) Roast Rump of Lamb with Celeriac Puree, Oyster Mushrooms & a Rosemary Jus
-
(Mu) Wild Mushroom & Cranberry Filo Parcel with Creamed Spinach & Kale (vegan)
-
(V) Potato Gnocchi with Squash, Chestnuts, Spinach & Sage Butter Sauce (v)

• DESSERTS •

- (Xp) Christmas Pudding with Brandy Sauce
-
(Cc) Raspberry & Vanilla Cheesecake on Cocoa Sponge with Red Fruit Coulis
-
(Ch) Chocolate Cremeux with Lime Butterscotch
-
(Lm) Lemon Meringue Sabayon Tartlet with Seasonal Berries & Honey
-
(Cb) A Selection of Cheeses with Biscuits, Chutney and Grapes to accompany.