



Starters

Homemade Cream of Asparagus Soup

Bacalhau Croquette

Melon with Mango Sorbet

Warm Chicken Liver & Bacon Salad

Tricolore Salad

Prawn Salad

Grilled Portuguese Sardines

Main Course

Fillet of Sole Veronique

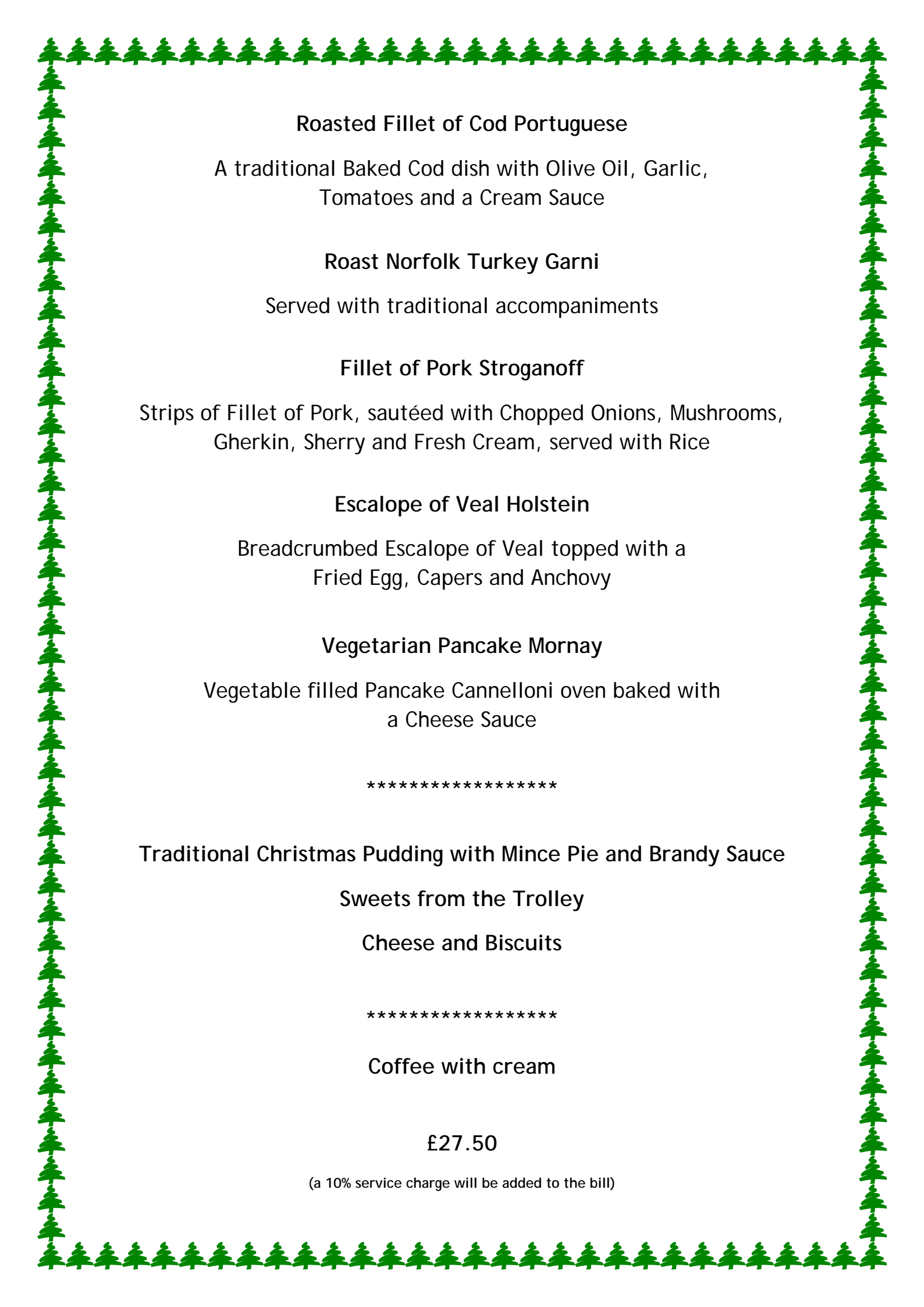
Fillet of Sole, poached in White Wine, and served with a delicate White Wine Sauce, garnished with Grapes

Kidney Jerez

Lamb Kidneys sautéed in butter with Chopped Onions and tasty Cherry Sauce

Ginger Cream Chicken

Breast Fillets of Chicken in a festive Ginger Wine Sauce



Roasted Fillet of Cod Portuguese

A traditional Baked Cod dish with Olive Oil, Garlic,
Tomatoes and a Cream Sauce

Roast Norfolk Turkey Garni

Served with traditional accompaniments

Fillet of Pork Stroganoff

Strips of Fillet of Pork, sautéed with Chopped Onions, Mushrooms,
Gherkin, Sherry and Fresh Cream, served with Rice

Escalope of Veal Holstein

Breadcrumbs Escalope of Veal topped with a
Fried Egg, Capers and Anchovy

Vegetarian Pancake Mornay

Vegetable filled Pancake Cannelloni oven baked with
a Cheese Sauce

Traditional Christmas Pudding with Mince Pie and Brandy Sauce

Sweets from the Trolley

Cheese and Biscuits

Coffee with cream

£27.50

(a 10% service charge will be added to the bill)