

Ellie Maes
Lunchtime Christmas Fayre Menu
£13.95 per person

Starters

Chefs Home made Festive soup of the day
Warm Goats Cheese with a walnut and apple salad
Melon and prawn salad with Marie rose sauce
Duck and Champagne Terrine served with toast and chutney

Main Course

Traditional Roast Turkey and trimmings
Roast Beef and Yorkshire pudding
Breast of Chicken en Croute stuffed with pate and wrapped
in puff pastry served with a red wine sauce
Filet of Salmon served with an orange and cranberry sauce
Nut Roast with cranberry and red wine sauce

Chefs Choice of Seasonal Vegetables and Potatoes

Sweets

Christmas pudding and brandy sauce
Cinnamon and apple Cheesecake
Chocolate Berry Pie
Tiramisu Trifle

Coffee & Mints
Mince Pies
Cracker

Ellie Maes
Evening Christmas Fayre Menu
£18.95 per person

Starters

Chefs Festive Soup of the Day
Smoked Salmon Mousse with a lemon and dill dressing
Garlic mushroom and stilton top served on a slice of toasted
ciabatta bread
Seasonal melon with prawns and rocket salad

Main Course

Stuffed Turkey Escalope with a pork, leek and cranberry
stuffing
Grilled Sirloin steak with a red wine and mushroom sauce
Breast of Chicken stuffed with sage derby cheese wrapped in Parma
ham served with a creamy leek sauce
Pan fried sea bass fillets on a bed of stir fry vegetables with a
hoi sin sauce
Mushroom and Chestnut risotto

Served with seasonal vegetables and potatoes

Sweets

Chose from our festive sweet Menu

Coffee and mints
Mince Pies
Crackers



ELLIE MAES
CHRISTMAS DAY MENU

£49.50 per person

A £15.00 deposit is required to secure your booking and all menu requirements would be appreciated no later than 18 December

A Glass of Sherry on Arrival

Starters

Honey Roasted Parsnip Soup with warm bread and crispy herb croutons

Crab and Avocado Salad with a rocket salad and a mango vinaigrette

Crown of Galia Melon filled with fresh strawberries soaked in kirsch

Duck Pate wrapped in Parma ham served with warm toast and red onion marmalade

CHAMPAGNE SORBET

Main Course

Traditional Roast Turkey with cranberry and chestnut stuffing & traditional trimmings

Roasted Sirloin of Beef with Yorkshire pudding and a claret and green peppercorn sauce

Rack of Lamb on a bed of minted root vegetables and red currant jus

Pan Fried Sea Bass fillets served on a bed of chive mash with a vermouth tomato herb sauce

Asparagus and spinach risotto served with parmesan crisps

All dishes served with seasonal Vegetables and Potatoes

Sweets

Traditional Christmas Pudding and Brandy sauce

Selection of Festive Cheese with apple, grapes, celery & biscuits

White Chocolate Mousse with dark chocolate shortbread and strawberry salad

Lemon Tart served with fresh raspberries, lemon ice cream and fruit coulis

Mince pies
Coffee and petite four





ELLIE MAES
BOXING DAY MENU

26 December 2011

£20.95 per person

Starters.

*Chefs Home made Celery and Yorkshire blue cheese
soup served with hot crusty bread*

Warm Goats Cheese with apple and celery Salad

*Chefs home made chicken liver Pate served with toast and spiced
fruit chutney*

*Trio of melon balls served on a slice of fresh pineapple topped with
grenadine syrup*

Main Course

*Honey Roasted Loin of Pork with apple mash and a cider cream
sauce*

Grilled 8oz Rib eye Steak with a whiskey cream sauce

*Breast of chicken stuffed with black pudding bread crumbed and
fried served with red wine sauce*

Roasted Cod fillet with red onion mash and a tomato chive sauce

Vegetable Nut Wellington

Deep fried Scampi fries and salad

A Selection of festive vegetables and potatoes

Sweets

*Apple and Cranberry Crumble served with custard
or ice cream*

Baileys flavored Cheesecake with coffee liqueur sauce

Cheese and biscuits with apple celery and grapes

Traditional Sherry Trifle

Coffee

Mints

Crackers