

# Lauder Community Choir Christmas Menu 2012



## STARTERS

Roast butternut squash and smoked garlic soup

Deep fried brie on a rocket and pesto salad served with  
caramelised red onions

Smoked salmon and chive creme cheese roulade presented on  
a watercress salad with a yoghurt and dill dressing served with  
granary bread

Smooth chicken liver pate accompanied by piccalilli and toast

Honeydew fanned melon served with orange sorbet & a berry coulis

## MAIN COURSES

Traditional roast turkey with all the trimmings, chipolata's wrapped  
in streaky bacon, apricot & sage stuffing all served with gravy,  
seasonal roasted vegetables & roast potatoes

Seared sea bass fillet on a bed of saute green beans, potato,  
fennel and cherry tomato, finished with a balsamic syrup and  
dressed with a wedge of lemon

Pan fried duck breast, carved onto potato and parsnip cake  
served with roasted seasonal vegetables and a red wine & five  
spice reduction

Vegetable Pave presented on a baby potato and chickpea ragu  
accompanied by a blue cheese sauce

## DESSERTS

Christmas pudding & brandy sauce

Traditional sherry trifle

Chocolate, cinnamon and rum tart served  
with a mulled wine sorbet

Selected British cheeses. served with oatcakes, celery batons,  
grapes & apple chutney

Coffee & Mints

