

Yarmouth Stadium Christmas Menu 2008

Menu may change at any time.

-- STARTERS --

PRAWN COCKTAIL

Luxury Icelandic prawns with black tiger prawns in a chef's own Marie rose sauce on a bed of mixed leaf salad garnished with a crevette, wedge of lemon and a sea salt & rosemary ciabatta bread

HOMEMADE TOMATO & BASIL SOUP (V)

Served with cream and basil

CHICKEN & AVOCADO STACK

Chicken and avocado bound in mayonnaise and chives, served with mixed leaf salad and iabatta

-- MAINS --

TRADITIONAL ROAST NORFOLK TURKEY

Roast Norfolk turkey served with a stuffing ball, white Cumberland sausage, fondant potatoes, homemade Yorkshire pudding & gravy

GRILLED DOVER SOLE

Grilled Dover sole, lightly covered with a lemon basil butte, served with chunky chips and a mixed leaf salad

BRAISED LAMB SHANKS

Lamb braised in red wine, rosemary and thyme jus, served with crushed potatoes, garnished with roasted winter vegetables and fried leeks

BROCCOLI & CREAM CHEESE BAKE (V)

Served with a stilton and cream sauce, chunky chips and a mixed leaf salad

VEGETARIAN LASAGNE (V)

Served with chunky chips, mixed leaf salad & garlic bread

-- SWEETS --

TRADITIONAL CHRISTMAS PUDDING

Served with custard or brandy sauce

NEW YORK CHEESECAKE

A classic New York cheesecake served with homemade white chocolate & baileys ice cream cone and a compote chocolate truffle shell

CHEESE & BISCUITS

Blue, brie and cheddar portions

CHEFS CHOCOLATE DELIGHT

A rich and creamy trio of dark, white and milk chocolate layers, topped with a plain chocolate icing and garnished with a ice-cream chocolate box