



Celebrate
Christmas

southgreen[®]
park

* *Christmas Meals*

* *Christmas Parties*

* *Boxing Day*

Book now
01362 857100

Menus

* Starters: *

Homemade minestrone soup

Smoked salmon pate with warm granary toast & lemon wedge

Roasted vegetable filo tart with sweet chilli sauce

Melon & fresh berries with raspberry coulis

* Mains: *

Norfolk turkey, homemade sausage meat stuffing, chipolata & gravy

Roast sirloin of beef with a mushroom & crushed black pepper sauce

Roasted vegetable & brie Wellington with a spicy tomato sauce

Baked cod served on a bed of ratatouille

* Desserts: *

Bakewell tart & custard

Traditional Christmas pudding with brandy butter

Raspberry & prosecco meringue roulade

Triple chocolate cheesecake

Homemade apple crumble & custard

* To Finish: *

Filter coffee & mince pies

2 courses £21.95 or 3 courses £25.95

£10 deposit per person required

**Group bookings are welcome. To discuss your festive plans contact
our café team on 01362 857100**

www.southgreenpark.co.uk

* Starters: *

Homemade spiced parsnip soup

Field mushroom topped with Stilton & pesto crumb served with salad garnish (v)

Mozzarella dippers with sweet chilli dipping sauce (v)

Prawn & flaked salmon cocktail with granary bread

* Mains: *

A selection of meats served from the carvery – Beef, pork, gammon & lamb

Vegetarian option – sweet potato, pepper, onion & lentil casserole

Roast potatoes, honey roast parsnips, braised red cabbage, peas, broccoli, sprouts, homemade Yorkshire pudding & meat gravy

* Desserts: *

Chocolate tart with clotted cream

Homemade spiced orange bread & butter pudding

Eton Mess – meringue pieces with mixed berries & Chantilly cream

Lemon meringue pie with raspberry coulis

Chocolate fudge cake with salted caramel sauce (GF & DF)

Christmas pudding with brandy butter

* To Finish: *

Filter coffee & mince pies

Set 3 course meal £27.95

£10 deposit per person required

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* Starters: *

Homemade minestrone soup

Breaded Brie wedges with spiced cranberry dip

Prawn & rocket salad (GF)

Garlic mushrooms with granary bread

* Mains: *

Selection of meats served from the carvery – Beef, turkey & gammon

Roast potatoes, roast parsnips, carrots, peas, sprouts & braised red cabbage,
homemade Yorkshire puddings & meat gravy.

Vegetarian option – Mushroom Stroganoff with white rice

* Desserts: *

Eton Mess – mixed berries with meringue pieces & Chantilly cream (GF)

Christmas pudding with brandy butter

Caramel apple pie (GF)

Bakewell art & custard

Homemade spiced orange bread & butter pudding

2 courses £18.95

3 courses £22.95

The above menu will be served in Café Verde on the 9th & 16th December or any or evening throughout December for bookings of 25 or over.

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