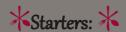


Christmas Meal southgreen

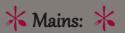


Homemade minestrone soup

Smoked salmon pate with warm granary toast & lemon wedge

Roasted vegetable filo tart with sweet chilli sauce

Melon & fresh berries with raspberry coulis

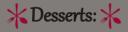


Norfolk turkey, homemade sausage meat stuffing, chipolata & gravy

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

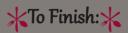
Roasted vegetable & brie Wellington with a spicy tomato sauce

Baked cod served on a bed of ratatouille



Bakewell tart & custard

Traditional Christmas pudding with brandy butter
Raspberry & prosecco meringue roulade
Triple chocolate cheesecake
Homemade apple crumble & custard



Filter coffee & mince pies

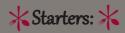
2 courses £21.95 or 3 courses £25.95

£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

Boxing Day Carvery southgre

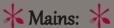


Homemade spiced parsnip soup

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



Chocolate tart with clotted cream

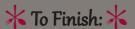
Homemade spiced orange bread & butter pudding

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



Filter coffee & mince pies

Set 3 course meal £27.95

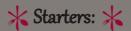
£10 deposit per person required

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Christmas Carvery



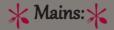


Homemade minestrone soup

Breaded Brie wedges with spiced cranberry dip

Prawn & rocket salad (GF)

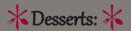
Garlic mushrooms with granary bread



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



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.

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

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