

Brazz Party Nights 2009

Menu



Starters

Mediterranean slow roasted pumpkin and tomato soup topped with toasted sage croutons

Smoked salmon and Atlantic prawn roulade with a thousand island vinaigrette and buttered brown bread wedges

Welsh Brie, cranberry and orange salad served on crisp leaves with a walnut oil dressing

From the carvery

Roast Crown of Pembrokeshire Turkey served with onion and thyme stuffing and cranberry sauce

Prime baked sirloin of Beef with Yorkshire puddings and rich red wine gravy

Fillet of salmon wrapped in lemon sole poached in a rose' wine and served with a dill and lobster veloute'

Pan fried chestnuts and wild mushrooms in a light puff pastry case topped with a smoked paprika and tomato hollandaise

All of the above served with a selection of potatoes and vegetables

Dessert

Rich plum pudding served with a cognac cream sauce

Triple chocolate parfait with a Bailey's cream sauce laced with welsh fudge pieces

Coffee and mint crisps