# St Julians Club Christmas Menu

Sliced smoked halibut with prawns tossed in chervil & lemon crème fraiche with baby leaf salad

Ham hock terrine with homemade piccalilli & warm fresh rustic bread

Grilled goat cheese crouton with home-grown spiced plum chutney
& toasted walnut salad

Roasted red pepper soup with sour cream & herbs

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Roasted tournedos of English turkey wrapped in bacon with sage stuffing served with free range pork chipolata & rich turkey gravy

Pan roasted duck breast with red berry compote & sticky port jus Grilled sea bass fillets with warm fresh tomato, tarragon & onion vinaigrette and garlic roasted new potatoes

Filo pasty filled with vegetables in brandy sauce topped with melted brie with cranberries & black pepper

English brisket of beef slow roasted with red wine, shallot smoked bacon lardons

All served with roast potatoes, brussels sprouts in chestnut butter, roasted root vegetables & steamed fine green beans

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Rich Valrhona chocolate pavé with poached kumquats
in bitter sweet cointreau sauce

Selection of British cheeses with grapes, celery, homemade chutney & biscuits

Vacherin meringue filled with chantilly cream & winter berries

poached in spiced port

Warm homemade Christmas pudding with brandy & vanilla sauce

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Filter coffee, tea or herbal tea served with mini mince pies

£21.95 per person

# St Julians Club Christmas Menu Individual pre-order forms

Please indicate below your name which starter, main course and dessert you would like to pre-order:

Name	Name	
Starters: Halibut Ham hock terrine Goat cheese Pepper soup		
Main courses: Turkey Duck breast Sea bass Vegetable filo Brisket of beef		
Desserts: Chocolate pave Cheese & biscuits Meringue Christmas pudding		