Rainforest Cafe

APPETIZERS

ROASTED PUMPKIN SOUP (V)
Roasted pumpkin soup with a mini bread rolls

SMOKED SALMON CARPACCIO
Smoked salmon served with horseradish sauce, radishes, beetroot and orange segments with cream fraiche

GOAT CHEESE SALAD
Goat cheese salad with croutons served with balsamic dressing rocket cherry tomato and beetroot fresh pomegranate

DUCK LIVER & CANDIED ORANGE PATE
Duck terrine served on croute with caramelised red onion served with wild rocket and balsamic glaze

MAINS

TRADITIONAL CHRISTMAS DINNER
Slow roasted breast of turkey with bread stuffing, accompanied by chipolata and rosemary sauce, with roasted vegetable and potatoes

RIB-EYE STEAK
10oz rib eye steak served with green peppercorn sauce roasted, grilled mushroom and roasted tomatoes served with fries

SEA BASS FILLET
Sea Bass fillet served on a bed of roasted fennel lemon butter sauce with roasted potatoes

VEGETABLE CASSEROLE
Combination of vegetables (mushroom, butternut squash, leeks, sweetcorn, peas, olive oil and garlic) béchamel sauce lay on a puff pastry save with house salad

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Christmas pudding Served with a classic brandy sauce

SWEET RASPBERRY & WHITE CHOCOLATE CHEESECAKE
Rich raspberry & white chocolate Brulee cheesecake served with raspberry coulis

CREAM BRULEE
Cream brulee caramelize sugar sprinkled with a kitchen blowtorch

Menu Items subject to change, price includes service and VAT
Unfortunately it is impossible for us to guarantee no traces of nuts in items purchased from suppliers.