



St. Anne's House



CHRISTMAS MENU



A Glass of House Wine on Arrival

STARTER

*Chefs homemade cream of field mushroom soup, flavoured with sherry.
Topped with crème fraiche and crispy bacon.*

Mixed seafood salad

with smoked paprika mayonnaise served with whole-meal bread.

*Chilled melon pearls, pineapple with chilli,
lime and coriander*

Topped with mango sorbet

DESSERTS

*Traditional Christmas fruit pudding,
served with a rich brandy custard cream.*

*Dark Belgian chocolate truffle terraine
with a coconut liqueur cream.*

*Lemon & ginger Crème Brulee
served with shortbread fingers*

Tea, Coffee and mints

£25.00 PER PERSON
£10 NON REFUNDABLE
DEPOSIT REQUIRED

ALLERGIES

*If you have any allergy we ought to
be aware of please let us know in
advance to accommodate your
dietary requirements*

MAINS

*Traditional roast west country turkey
with sage & onion stuffing, chipolata sausage,
cranberry sauce and gravy.*

*Served with seasonal vegetables and
roast potatoes.*

*Braised rump steak in burgundy red wine
sauce with Dijon mustard and mushrooms.
Finished with gherkins, tarragon and cream.*

Served with seasonal vegetables and roast potatoes.

*Rolled poached fillet of lemon
sole and salmon bonne femme.
Served with seasonal vegetables
and new potatoes.*

*Sesame baked filo pastry with roasted
Mediterranean vegetables and Mozzarella
served with sweet chilli, tomato and basil
Provencal and roast potatoes.*



Please call 01752 402167

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