

CHRISTMAS PARTY AT PLAS GLANSEVIN FOR 55 GUESTS 13<sup>TH</sup> DECEMBER 2008

**STARTERS**

Tomato soup with rolls and butter  
Chicken liver pate with Melba toast  
Caramelised onion and goats cheese tartlet with salad garnish

**MAIN COURSES**

Roast turkey breast, plated with roast potatoes, pigs in blankets and stuffing.  
Roast topside of Welsh beef, plated with roast potatoes and Yorkshire pudding.  
Courgette filo crackers for vegetarians  
Seasonal vegetables in dishes on tables for guests to help themselves.

**PUDDINGS**

Christmas pudding and brandy butter  
Chocolate roulade  
Tart au citron

(Including: hire of crockery, cutlery and glassware for red and white wine and water, table linen and napkins and waiting staff, but exclusive of VAT.)

**PRICE PER HEAD £35.00**