

Christmas Buffet at The Old Ship

Light Buffet

British Sliced Cured Meats

British Cheese Board with homemade Chutneys. V

Mixed Leaf Salad V

New Potato Salad with Free Range Boiled Eggs and Spring Onion
bound in Vinaigrette V

Homemade Pepper and Tomato Quiche V

Speciality Breads V

Mince Pies with Brandy Butter

£14.95

Hot Buffet

Roast Scottish Salmon on Roasted Shallots with Red Pepper Sauce

Roasted Goose and Norfolk Bronzed Turkey with
Chestnut Stuffing and Cranberries

Creamy Leeks with Wild Mushroom Gratin

Minted New Potatoes

Rosemary Roasted Parsnips and Carrots

Braised Christmas Red Cabbage

Seasonal Sliced Fresh Fruit and Berry Platter

Mince Pies and Brandy Butter

Individual Christmas Puddings

£19.95

Details

Name of Guest or Party

Number of Guests

Company

Address

Phone

Email

Total Cost

Deposit Received

Balance of Payment

Special Requirements

Canapés

Light Buffet

Hot Buffet

2 Courses

3 Courses

Customer Signature

www.urbaninns.co.uk



The Old Ship Christmas Packages 2011

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www.urbaninns.co.uk

Christmas Menu 2011

Starters

- Pumpkin Soup with Honey glazed Chestnuts
- Game Terrine with Parsnip puree and pickled Walnuts
- Trio of Smoked Fish with Horseradish Cream served with Rye Bread
- Herb and Garlic baked Brixham Scallops

Main Course

- Roasted Goose and Norfolk Bronze Turkey with Traditional Christmas Trimmings
- Creamy Leek and Wild Mushroom Gratin
- Herb Crust Oven Baked Cod with buttered Crushed Potatoes with a Roasted Red Pepper & Tomato Sauce
- Roasted Pheasant Breast with Chestnut Stuffing Served with a Rich Red Wine Sauce
- Spiced Pork Belly with Braised Red Cabbage & a Cider Sauce

Sides £3.00

- Buttered New Potatoes
- Creamed Leeks
- Braised Red Cabbage
- Parsnip Crisps
- Pigs in Blankets

Desserts

- Christmas Pudding with Speyside Single Malt Sauce
- Saffron Poached Pears with a thick Vanilla Cream
- Orange and Rum Baked Cheesecake
- A selection of fine British Artisan Cheeses served with a Selection of Chutney

2 courses £19.95

3 Courses £24.95

Christmas Canapés at The Old Ship

Canapés

- Mini Cottage Pie Tarts topped with Mature Cheddar H
- Goose and Parsnip Puree Pancakes C
- Smoked Haddock and Spring Onion Fish Cakes H
- Pigs in Blankets H
- Mini Beef Wellington H
- Roast Turkey, Cranberry Sauce and Chestnut and Apricot Stuffing C
- Fish, Chips and Mushy Peas with Tartar Sauce H
- Norfolk Cromer Crab chequerboard C
- Chive Cream Cheese Potato Cup with Salmon Caviar C
- Smoked Salmon Chive Roulade C
- Courgette Stilton and Chive Fritters with Piccalilli V H
- Bloody Mary Cherry Tomatoes V
- Char-grilled Asparagus with Béarnaise Sauce V H
- Goats Cheese and Roast Vegetable Mini Wraps V

(H = Hot C = Cold V = Vegetarian)

Dessert Canapés

- Mini Apple Sultana Crumble Tart
- Mince Pies and Brandy Butter
- Mini Chocolate Tart
- Individual Christmas Puddings
- Assortment of Petit Fours £8.00 for 10 (Minimum Order 10)

£1.50 each minimum spend £150.00

We Recommend

- A selection of 6 Canapés per person for a Reception lasting 1 hour
- A selection of 8 to 12 Canapés per person for a Reception lasting 1 to 2 hours

