



# FESTIVE MENU I

Here is a sample Festive menu offering guests a variety of choices for each course.

Let us know if you require any particular cuisine in mind and we will do our very best to accommodate your requests. Get in touch to discuss your requirements and ideas.  
From 20th November - 22nd December 2016  
Typically £18 per head



## FESTIVE MENU I

### Choice of Starter

Roasted Parsnip Soup topped with cream & served with warm roll

Crisp Brie parcel served with cranberry & baby watercress

Classic Prawn Cocktail served with farmhouse bread & butter

### Choice of Main Course

Classic Roast Turkey with trimmings

Stuffing & Cranberry Sauce

Slow braised blade of Beef with horseradish mash & Yorkshire pudding

Cheese, vegetable and risotto bake

All main courses served with a selection of seasonal vegetables

### Choice of Dessert

Christmas Pudding served with Brandy or Vanilla sauce

Vanilla Cheesecake served with Blackcurrants & Cream

Chocolate Fudge Cake & Cream

Choice of Tea or coffee



Allergens and nuts notice

- We cannot ensure our food will be nut free as we use nuts in our kitchen
- We cannot ensure our food is allergen free as we use all known allergens in our kitchen

## CATERING ENQUIRIES AND BOOKING

Find out more about our creative catering options by email, calling or visiting us. We'd love to hear your ideas and create something delicious to suit your personal style, theme and event.

023 9310 5505

[hello@cateringwithzest.co.uk](mailto:hello@cateringwithzest.co.uk)

Catering with Zest and Celebrate at the Lido  
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