

Kings Catering Christmas Menu A

Starter

Homemade Yuletide Broth With bread roll and butter portion

Main Course

Northumbrian Roast Turkey Chipolata Sausage with Sage and Onion Stuffing Served with Selection of Seasonal Vegetables and Potatoes

Dessert

Fresh Cream Gateaux

Finale

Tea and Coffee with Fresh Cream
After Dinner Mints
Sweet Mince Pies

Full Waitress Service, Crockery, Cutlery, Linen and Christmas Crackers included.



Kings Catering Christmas Menu B

Starter

Homemade Yuletide Broth With bread roll and butter portion

Main Course

Roast Leg of Pork Apple Sauce and Stuffing

Served with
Selection of Seasonal Vegetables and Potatoes

Dessert

Baileys Cheesecake Served with Fresh Cream

Finale

Tea and Coffee with fresh cream After Dinner Mints Sweet Mince Pies

Full Waitress Service, Crockery, Cutlery, Christmas Crackers and Linen included.



Kings Catering Christmas Menu C

Starter

Noels Cocktail (Grapefruit Segments, Mandarins', Pineapple And Maraschino Cherry)

Main Course

Roast Topside of Beef With Yorkshire Puddings

Seasonal Vegetables
Roast Potatoes and Minted New Potatoes

Dessert

Christmas Gateaux Served with fresh cream

Finale

Tea and Coffee with fresh cream After Dinner Mints Sweet mince pies

Full Waitress Service, Crockery, Cutlery, Linen and Christmas Crackers included.



Kings Catering Christmas Menu D

Starter

Homemade Soup of your Choice

01

Farmhouse Pate with Caramelised Onion Chutney
On a Mixed Leaf Salad
With Bread Roll and Butter Portion

Main Course

Northumbrian Roast Turkey Chipolata and Sage Stuffing

01

Roast Pork
Apple Sauce and Sage and Onion Stuffing

Served with Potatoes and Seasonal Vegetables

Dessert

Traditional Christmas Pudding
With Brandy Sauce

or

Fresh Cream Christmas Gateau

Finale

Tea and Coffee with fresh cream
After Dinner Mints
Sweet mince pies

Full Waitress Service, Crockery, Cutlery, Linen and Christmas Crackers included.

All menu choices must be given for whole party 10 days prior to function