



THE FULL MOON AT RUDGE CHRISTMAS PARTY MENU 2011

Tomato & basil soup (V)

a delicious homemade soup served with freshly baked homemade bread & butter

Prawn & crayfish cocktail

in a lightly spiced Marie Rose sauce

Venison terrine

with red onion marmalade and melba toast

*Baked Field Mushroom topped with a Stilton herb crust
on a bed of mixed leaves*



Traditional Roast Turkey

with all the trimmings

Sunblush tomato & herb crusted sea bass

with a salsa verdi

*Featherblade of Beef slow cooked with roast vegetables
in a real ale gravy*

*Roast stuffed pepper with mediterranean vegetables & couscous(V)
in a spicy tomato sauce*



Christmas Pudding

served with brandy clotted cream

Goey dark chocolate tart

with raspberry sorbet

Bailey's cheesecake

with chocolate sauce

Light refreshing iced lemon parfait

with a mixed berry compote

£18.95 for 3 courses
(£23.95 with disco on party nights)