



***Christmas @
The Mayflower***

Christmas Party Menu

2nd - 20th December

Bookings Only

2course 18.00 3 Course 22.00

Christmas Day Lunch

6 Course Menu

Adult £80.00 Children

under11£40.00

Boxing Day Menu -

3 Course Menu

Adults £22.00 Children (11 &

Under) £12.00

New Years Eve T.B.C

Christmas @ The Mayflower Bar & Eatery

Christmas Party Menu 3rd - 21st December
2 course £17.95 -3 course £20.95

Starters

Broccoli, Apple & Smoked Cheddar Soup (V)
Chef's Pate with a Spicy Tomato & Onion Chutney
Creamy Wild Garlic Mushrooms in Ciabatta Bowls (V)
Flaked Salmon & Spinach Tartlet

Mains

Roast Norfolk Turkey & Festive Trimmings.
*Individual Miniature Gammon Joint with a Honey & Mustard
Glaze.*

Braised Brisket of Beef in Guinness
*Served with Roast & New Pots, Purée of Carrot, Roasted Honey Parsnips,
Brussel Sprouts with & Baked Cauliflower Cheese*

Panko Breaded lemon Buttered Sea Bass Fillet
Stuffed Peppers & Melted Mozzarella (V)
Served with New Potatoes & Italian Salad

Desserts

Luxury Christmas Pudding & Brandy Sauce.
Cappuccino Creme Brûlée & White Chocolate Cookie
Individual Chocolate Pudding with Fresh Cream. GF
Baked Raspberry Cheesecake
Lemon & Raspberry Sorbet

Christmas Day 6 Course Menu

Adult £80.00 Children under 11 £40.00

11.45 Doors Open for 12 noon sitting.

To Begin

Glass Prosecco on Arrival

Canapés- 1 of each per person

Teriyaki Skewer,

Smoked Salmon & Prawn Pastry Spoons

Sun-blushed Tomato, Olive & Feta baskets

Entre's.

Garlic & Chilli King Prawns

Baked in a White Wine & Butter Sauce with a Hint of Chilli & Topped with Panko Breadcrumb & Parmesan Crust

Confit of Shredded Duck Pate

Cooked & Shredded after 24hrs & Served on Pancakes with Julienne Spring Onion & CuCumber & Teriyaki Sauce

Individual Wild Mushroom & Brie Tartlet (V)

Sautéed Shallots, Red Onion & Spring Onion with Fresh Cranberry's & Topped with Melted Brie

Mains.

Lamb Rump

Succulent lamb Rump Wrapped in Smoked Pancetta, Cooked M/ R & Served with Balsamic Glazed Roasted New Potatoes Topped with Grilled Feta & Drizzled with a Creamy Basil & Pine Nut Sauce

Mediterranean Sun Blushed Tomato Risotto (V)

Oven Roasted Vegetables & Sun Blushed Tomato's in a Rich Passata Sauce Served with an Italian Salad

Roast Norfolk Turkey

With Cumberland Sausage- "Pigs in Blankets"

Cranberry, Walnut & Orange Stuffing & a Turkey Stock Jus.

Thai Style Monk Fish Tails

Marinated Monk Fish Tails served a medium Spiced Thai Broth with Sticky Rice & Shrimp Crackers

Desserts - Choice of

Individual Luxury Christmas Pudding With Brandy Clotted Cream

Chocolate Fondant with Chocolate Sauce & Cream

Cappuccino Crème Brûlée with White Chocolate Cookie

To Finish

Tea, Coffee & Luxury Chocolates

For later

Locally Made Cheeses, Scottish Oat Cakes
& a Pot of Home-made Chutney to Take Home.

Boxing Day Menu

Adults £22 Children (11 & Under) £11.00

Starters

Garlic & Gorgonzola Cream Mushrooms (v)
Duck Pate with a Spiced Chutney & Oat Cakes
Luxury Seafood Cocktail
Greek Chicken Skewers With Minted Yoghurt Tzatziki
Soup of The Day.

Mains

Roast Topside of Beef With Yorkshire Pudding
Miniature Gammon Joint served with a Smoked Apple & Leek Sauce
Served with Roast & New Pots Roast Potatoes, Purée of Carrot, Roasted Honey Parsnips,
Baked Cauliflower & Broccoli Cheese, Chefs Greens
Smoked Haddock Risotto in a White Wine & Cream Reduction. Served with an Italian Salad
Individual Roasted Pepper & Red Onion Tartlet topped with Grilled Goats Cheese (V)

Desserts

Triple Layer Chocolate Fudge Cake with Clotted Cream
Toffee Apple Crumble with Custard
Chefs Cheese Cake & Cream
Duet of Sorbet - Lemon & Raspberry
Trio of Luxury Ice Cream
Mini Cheeseboard & Onion Chutney

Kids Boxing Day Menu

Starters

Mozzarella Sticks & Tomato Sauce - Cheesy Garlic Bread - Chicken Goujons & Garlic Mayo

Mains

Roast Dinner (Roast Beef or Gammon)
Mushroom & Cheesy Pasta Bakes .
Sausage, Chips & Beans

Desserts

Toffee Apple Crumble with Custard
Trio of Luxury Ice Cream
Or Chocolate Brownies Ice Cream

*New Years Eve Dinner & Dance £45 ph
4 Course Set Menu- From 7pm*

Antipasto at your Table

*Selection of Warm Breads & Dips
Deep Fries Fisherman's Basket With Sweet Chilli & Tartar
Sauce
Selection of Cured Meats & Brie Wedges with Cranberry &
Chilli Jam*

Mains

*To be Pre -Ordered
Braised Brisket of Beef in Guinness & Mushrooms
Poached Cod Loin Drizzled with a Seafood Mornay Sauce
Lamb Rump Cooked M/R & Drizzled with a Red Wine & Balsamic
Stock Reduction*

*All served with Buttered Steamed Greens
& Sautéed New Potatoes*

Wild Mushroom Risotto & Italian Salad (V)

Dessert Selection

*Selection of Miniature Desserts
With Cream & Coulis
Selection of Local Cheeses & Chutney*

See in the New Year

Mini Bottle of Prosecco.

*For your information all tables will be of 8 to 10 so you
maybe seated with other guests.*