



Served between 12pm & 2pm • 2nd - 20th December 2019 • 2 Courses for £16.50 and 3 Courses for £19.50

# Starter

Roast Beetroot Salad with Goats Cheese Mousse, Green Pesto & Toasted Pine Nuts (v)

> Confit Duck Croquettes with Apple Purée & Crispy Sage Leaves

Roast Butternut & Chestnut Soup with Crème Fraîche & Fresh Brown Bread (v)

#### Main

Roast Turkey with Sage & Cranberry Stuffing, Pigs in Blankets, Roast Potatoes & Stock Gravy

Roast Salmon with Marinated New Potatoes, Dill, Cucumber & Crab Salad

Wild Mushroom Mille-Feuille with Winter Salad, Rosemary, Garlic & Balsamic Dressing (v)

## Dessert

The Ark Christmas Pudding with Homemade Brandy Custard

Passion Fruit & White Chocolate Cheesecake with Orange Sorbet

Chocolate & Armagnac Mousse with Shortbread & Strawberries

All main courses are served with a panache of chantenay carrots, honey roast parsnips, winter spiced red cabbage & brussel sprouts



A Glass of Mulled Wine or Fruit Punch (Non-alcoholic)

Selection of Finger Sandwiches

Homemade Scones with Strawberry Jam & Clotted Cream

Assortment of Festive Cakes & Mince Pies

Freshly Brewed Tea or Coffee





Served between 6pm & 8pm • 2nd - 20th December 2019 • 3 Courses for £25

## Starter

Roast Beetroot Salad with Goat's Cheese Mousse, Green Pesto & Toasted Pine Nuts (v)

> Confit Duck Croquettes with Apple Purée & Crispy Sage Leaves

Roast Butternut & Chestnut Soup with Crème Fraîche & Fresh Brown Bread (v)

> Smoked Salmon Salad with Lime Sorbet

> & Cucumber Ribbons

#### Main

Roast Turkey with
Sage & Cranberry Stuffing,
Pigs in Blankets, Roast Potatoes
& Stock Gravy

Roast Salmon with Marinated New Potatoes, Dill, Cucumber & Crab Salad

Confit Duck Leg with Crushed New Potatoes & Passion Fruit Sauce

Wild Mushroom Mille-Feuille with Winter Salad, Rosemary, Garlic & Balsamic Dressing (v)

## Dessert

The Ark Christmas Pudding with Homemade Brandy Custard

Passion Fruit & White Chocolate Cheesecake with Orange Sorbet

Treacle Tart with
Poached Apple &
Cinnamon Ice Cream

Chocolate & Armagnac Mousse with Shortbread & Strawberries

All main courses are served with a panache of chantenay carrots, honey roast parsnips, winter spiced red cabbage & brussel sprouts



# Christmas Finger Buffet

Served between 12pm & 2pm ● 2nd - 20th December 2019 £12.50 per person for groups over 20 guests

Smoked Mackerel Pate with Cranberry, Lime & Ginger
Spiced Turkey Pastry Wheels
Pigs in Blankets
Tempura Prawns with Soy & Ginger Dip
Smoked Salmon & Caviar on French Butter Sable
Beetroot & Onion Tartlets with Crème Fraiche (v)
Plain & Seeded Bread Rolls (v)

The Ark Christmas Cake

Served with a Glass of Fruit Cordial



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\*Please inform us of any food allergies or special dietary requirements when booking and we will be happy to accommodate you

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Terms & Conditions: All bookings are provisional and held for a maximum of 10 days until a deposit is received for each guest attending. Deposits are non-refundable and non-transferrable. All prices include VAT at the current rate, Christmas Lunches & Festive Cream Teas: £5 deposit per person is required to secure a reservation. Full payment is required to secure a reservation for the booking date of the event. Christmas Lunch & Dinner Menu Choices to be confirmed up to 7 days prior to the day of the event. The Ark Conference Centre does not allow food or drink (including alcohol) to be brought into and consumed on the premises.