

# RESTAURANT & FUNCTIONS

December at Gabriels



*Includes Disco*  
**Thursday/Friday/Saturday**  
**Through December**

### **Party Starters**

*Tomato & basil homemade soup with herb croutons*  
*Country pate with Cumberland sauce & granary toast*  
*Mozzarella & char grilled peppers on a bed of mixed leaves topped with an aged balsamic dressing*  
*Skewered tiger prawns marinated with lemon grass, coriander, parsley & chilli char grilled with added soya and ginger served on a bed of wild rocket*

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### **Party Mains**

*Medallions of beef enriched with a Madeira sauce served with horseradish & parsnip mash & seasonal vegetables*  
*Norfolk bronze turkey, herb stuffing with all the trimmings*  
*Baked fillet of sea bass with a light saffron cream sauce & lemon roasted potatoes*  
*Stir fried vegetables in a pastry case with aubergine & tomato confit, drizzled with a ratatouille broth*

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### **Party Desserts**

*Crème brulee brought flaming to your table*  
*Rum & raisin cheesecake*  
*Christmas pudding flamed at your table*  
*Coffee & mince pies*

**2 Course £19.95**

**3 Course £23.95**