



Party Menu 2008

Starters

Soup of the day

Chicken liver parfait, with onion marmalade and toast

Spinach, tomato and cheddar quiche with rocket

Home cured Gravalax with dill and mustard

Pea, broad bean, feta and rocket salad

Artichoke vinaigrette

Main Courses

Coq au vin with mash potato and green beans

Wild mushroom risotto with Parmesan

Pan fried salmon, warm crushed potato salad with tomato, black olives and sauce Vierge

Beef Bourguignon with celeriac mash and green beans

Confit duck leg, dauphinoise potato, red cabbage and red wine jus

Christmas turkey with all the trimmings

Puds

Crème brûlée

Chocolate brownie with Jude's pistachio ice cream

Plumb and Armagnac tart with Jude's hazelnut ice cream

English and French cheese board with homemade chutney (£3.00 supplement)

Two courses for £19.50, three courses for £23.50 per head
Please make a selection from each section
and e-mail your choices to us at hello@theprinceregent.co.uk

Please note a 10% optional service charge will be added to all bills