



Christmas Set Menu

Starters

- (V) Roast butternut squash soup with croutons
- (V) feta cheese & spinach filo pastry, sweet chilli sauce
- Melon & crayfish with Marie rose sauce
- Honey and soy sauce sticky chicken wings with sesame seed
- Calamari, Cod and noodles spring rolls with tartar sauce

Main course

- Roast turkey breast, gravy, onion stuffing, Roast potatoes & seasonal vegetable
- Fillet of salmon sauté potato, cherry tomato basil sauce and vegetables
- Chargrilled lamb Adana (marinated minced lamb) with mix salad and rice
- Mix shish, a combination of grilled lamb and chicken served with grilled vegetables
- (V) spinach mushroom and courgette ravioli with pesto dressing

Dessert

- Xmas pudding with brandy sauce
- Vanilla pod crème Brule
- Almond tart, pear compote and vanilla ice cream
- Turkish pistachio and walnut baklava with double cream
- Dark chocolate brownie with vanilla ice cream

2-course lunch £16.95/ 3-course lunch £19.95/ 3-course dinner £27.95

Christmas set menu available Monday to Thursday during the month of December



Christmas Day Menu

A glass of Champagne and Canapés on arrival

Starters

Lobster tail with creamy potato puree, broad beans and sundried tomatoes

Pan-fried Asparagus, smoked aubergine and turkey ham

(V) cauliflower cake with artichoke spring onion salsa

Smoked salmon, crayfish roulade with roasted red peppers chutney

(V) Goat cheese cheesecake, red onion marmalade & honey roast walnut

2nd course

Mango sorbet with mix berries compote



Main course

Roast turkey sage onion stuffing roast potatoes, vegetables and rich gravy

Pan-fried turbot fillet seasonal vegetables new potato, caramelised red onion, champagne cream sauce

Chargrilled mix grill of lamb & chicken shish, lamb chops, Adana and chicken wing potato, grilled vegetables

Grilled fillet steak, wild mushroom cream sauce, gratin potato and vegetables

(V) chargrilled vegetable antipasti with cream tomato sauce and parmesan glazed

Desserts

Christmas pudding with brandy sauce

Sauté mini selection of desserts

Mixed fruit platter with sorbet

Cheese and biscuit platter with chutney

Coffee and fine Belgium chocolates

£79.95 pp



New Year Eve Set Menu

A glass of Kir Royale with Canapés on arrival

Starters

King scallops, avocado puree and chilli mango salsa

Selection of Turkish meze- hummus, cacik, kisir, patlican soslu

(V) Courgette and spinach soup with cream fresh

Confit duck in filo pastry with salad and sweet chilli sauce

(V) Chargrilled flat mushroom with goat cheese and caramelised red onion

2nd course

Lobster bisque

Main course

Mix Grilled combination of lamb, chicken and Adana and chops with mix salad

Pan-Fried sea bass, shallots, basil, cherry tomato sauce, new potatoes and vegetables

Marinated chargrilled lamb chops with mix salad

Duck breast with red wine sauce, dauphinoise potatoes and vegetables

(V) Gnocchi potatoes asparagus, cherry tomato basil sauce and parmesan cheese

Desserts

Sauté mini selection of Dessert, Coffee & Petit Fours

£75 PP



Terms & Conditions

To make your booking & check availability, please call us on
01727 811889

Please note that Terms & Conditions mentioned here are valid in the case of Christmas bookings and group dinners are allowed due to COVID-19. If there is any change of rules and regulations that restricts Christmas celebrations then your deposit will be returned to you.

We ask our guests to pay a deposit of £10 pp for any Christmas booking & £25 for Christmas Day & New Year's Eve. Please note that bookings will only be confirmed upon receipt of the deposit which is non-refundable unless cancellation is made 2 days before the event.

A pre-order is required for groups of 6 people, one week before your booking. If you have any special dietary requirements or would like your menu to be cooked more simply, please do not hesitate to arrange this with us.

Children under 9 years will be charged half price. This will apply to no more than 2 children per booking.

Please note that Christmas bookings can be made by telephoning us on:

01727 811889

Emailing us on: contact@sautegrill.co.uk

www.sautegrill.co.uk
