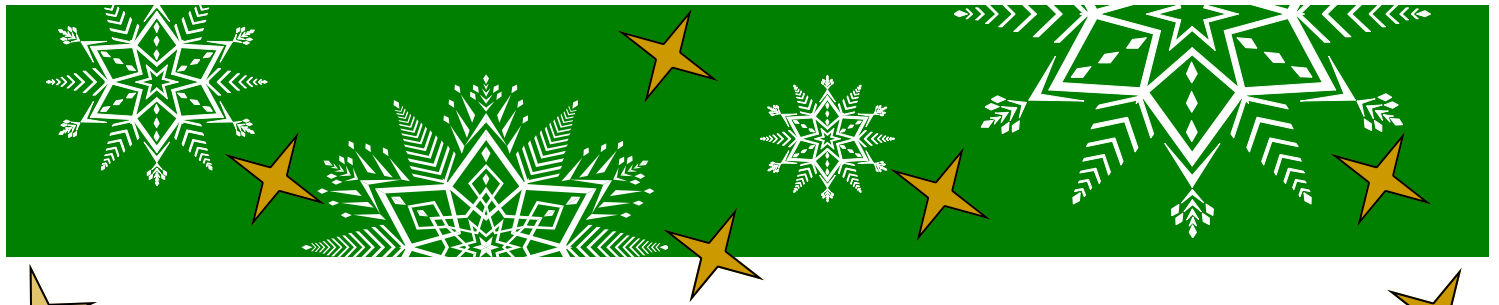




3 Course Christmas Evening Meal
Saturday 30th November
From 7pm

£22.50 per head

Aqueduct Marina
01270525043



The Galley Christmas 3 Course Menu

*Homemade spiced butternut squash soup topped with parsnip crisps,
served with mixed bloomer wedges and butter.*



*Pineapple and Palma ham salad – fresh pineapple and whirls of
Palma ham, drizzled with homemade paprika dressing.*

*Smoked mackerel pate served on a bed of lemon and dill, with toasted thickly
sliced bloomer and butter, and a garnish of mixed leaves.*

*Roasted gammon in our own secret ingredients, served in a parsley sauce with
buttery new potatoes, roasted potatoes, christmas spiced red
cabbage, and seasonal vegetables.*

*Traditional roasted turkey served with buttery new potatoes, roasted potatoes,
christmas spiced red cabbage, seasonal vegetables, sage and onion stuffing,
turkey gravy and cranberry sauce.*



*Brie, mushroom spinach and hazelnut served in a puff pastry parcel,
served with buttery new potatoes, roasted potatoes, christmas spiced red
cabbage, and seasonal vegetables with a caramelised red onion jus.*

Creamy milk chocolate and baileys mousse topped with crushed amaretto biscuits.



Lemon roulade filled with fresh raspberries served with a raspberry coulis.

Crushed hazelnut meringue served with a hazelnut liquor cream.

Christmas Pudding served with brandy sauce.



*Cheese and biscuits – selection of cheeses served with crackers, grapes and
homemade red onion chutney.*

