



Parador Christmas Menu

THREE COURSE MEAL | £18.95 PER PERSON



STARTERS

HOMEMADE VEGETABLE BROTH SERVED WITH WHEATEN BREAD
PRAWN COCKTAIL SERVED WITH WHEATEN BREAD AND MARIE ROSE MAYONNAISE
CRISPY BREADED MUSHROOMS WITH FRESH SALAD AND GARLIC MAYONNAISE
CHICKEN LIVER PATE WITH RED ONION MARMALADE AND HOT TOAST



MAINS

ROAST TURKEY AND HAM WITH SAGE AND ONION STUFFING AND HOMEMADE GRAVY
ROAST SILVERSIDE OF BEEF WITH YORKSHIRE PUDDING AND RED WINE SAUCE
PAN SEARED SALMON WITH CREAMY HOLLANDAISE SAUCE
HONEY ROASTED VEGETABLES WITH MOZZARELLA FILO PASTRY AND SPICED TOMATO DRESSING
CHARGRILLED 8oz SIRLOIN STEAK WITH ONIONS, MUSHROOMS AND CRACKED PEPPER SAUCE (£5.00 SUPPLEMENT)
ALL SERVED WITH A SELECTION OF POTATOES AND SEASONAL VEGETABLES



DESERTS

TRADITIONAL CHRISTMAS PUDDING WITH HOMEMADE CUSTARD
CHOCOLATE FUDGE CAKE SERVED WITH VANILLA ICE CREAM
BAILEYS CHEESECAKE WITH FRESH CREAM AND TOFFEE SAUCE
PROFITEROLES SERVED WITH WARM CHOCOLATE SAUCE
SELECTION OF ICE CREAM WITH STRAWBERRY SAUCE

BOOKINGS CAN BE MADE BY EMAILING INFO@THEPARADOR.COM OR CALLING 02890491883. A BOOKING IS ONLY SECURED WHEN YOU RECEIVE A BOOKING CONFIRMATION. A NON-REFUNDABLE DEPOSIT OF £10.00 PER PERSON WILL BE REQUIRED WHEN MAKING A BOOKING. ALL FOOD MUST BE PRE-ORDERED AND THE REMAINING BALANCE PAID WITHIN 14 DAYS OF THE DEPOSIT BEING RECEIVED. NO CREDITS OR REFUNDS WILL BE APPLIED IN THE EVENT OF BOOKING CANCELLATION, FAILURE TO ATTEND OR REDUCED NUMBERS.