

Modern European Cuisine

143 The Canopy Restaurant

Christmas Party Menu

1st December to 24th December

Available Monday - Friday

Two COURSE - £ 20 00

Three COURSE £25.00

Starters

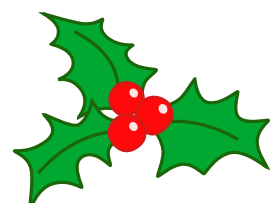
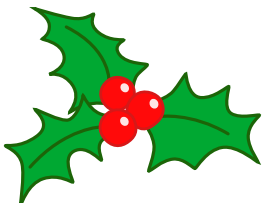
- Soup of the day homemade and served with crusty bread
- Baked mini camembert with garlic & rosemary stuffing, cranberry sauce & bread
- Smoked Scottish Salmon, lemon and dill cream, capers and blinis
- Spinach & red pepper mouse roulade.

Main Course

- Pan seared fillet of Seabass wilted spinach and red pepper dressing
- Traditional roast turkey breast fillet filled with pork, apricot, onion and sage stuffing bacon wrapped chipolatas and gravy
- Caramelised red onion, spinach & goat's cheese tart
- Bouillabaisse - (Cod fillet, fennel, mussels, clam meat, potato, tomato & prawns)
- Slow cooked pork belly served with wild mushroom, red wine and thyme sauce
- All served with roast potatoes, buttered carrots & sprouts.

Desserts

- Canopy Mess
- Rich thick vanilla cream & raspberry sauce topped with fruit berries
- Caramel sauce with a hint of cointreau
- Warm chocolate brownie cake served with Belgium chocolate sauce and cream
- Christmas pudding with brandy sauce



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143 The Canopy Restaurant
143 High Street
Epsom
Surrey
KT19 8EH
Call 01372 745330 for booking

143 The Canopy Restaurant

CHRISTMAS DAY

Five Courses £60

(Children's Menu £30, under 12 years)

STARTERS

Cream of wild rocket & fennel Soup
Pan Fried Breast of Pheasant mixed leaves, spiced apple compote
Pan-seared scallops served on a cauliflower puree and cauliflower bhajis. Sliced
Parma ham & Melon spiked with raspberry citrus dressing. Sorbet

MAINS

Traditional Roasted Turkey
apricot and chestnut stuffing, chipolatas, cranberry gravy and bread sauce
Venison steak
wilted spinach shallot and Madeira jus
Pan seared supreme of Salmon
braised fennel, white wine, cream and tarragon sauce
Caramelised onion & camembert cheese tart soufflé
micro salads and random cut roast vegetables
Roasted Welsh Rack of Lamb
fresh herb crust, redcurrant jus
*all served with Roast Potatoes, Buttered Carrots, port braised red cabbage,
Sprouts and Honey Roast Parsnips*

DESSERTS

Canopy Christmas Pudding tart with seasonal berries and
brandy custard
Rich thick vanilla cream & raspberry sauce topped with fruit berries
Caramel sauce with a hint of cointreau
Lemon ice-cream with swirls of Limoncello liqueur sauce
Classic Belgian chocolate box treat

AFTER THOUGHTS

Best of British Cheese selection & biscuits, grapes, celery and chutney
Mince Pies, Petit Fours & Coffee