



*Weymouth & Portland National Sailing Academy
Christmas Menu 2018*

*Local Portland Crab & Prawn Tart
Served with Crisp Salad Leaves*

*Chicken & Pork Terrine Wrapped in Smokey Bacon with Cranberry
Accompanied with Rustic Melba Toast*

*Winter Vegetable Soup
With a Basil Oil Swirl*



*Traditional Roast Turkey
Served with Festive Trimmings*

*Pan Seared Duck Breast
With a Redcurrant & Merlot jus*

*Sweet Potato, Feta & Spinach Filo Parcel
With a Garlic Cream Sauce*

*All the above served with locally sourced roasted vegetables
& Brussel sprouts*



*Homemade Lemon Possett
Served with a Sable Biscuit & Raspberry Coulis*

Christmas Pudding & Old Fashioned Brandy Sauce

*Chocolate Yule Roulade
Served with Mascarpone & Caramel sauce*

*3 courses - £26.00 per person (available lunchtime & evening)
2 courses - £20.00 per person (available lunchtime only)*

*Please note there is a minimum booking of 25 people for lunchtime & a minimum booking of 40 people for an evening.
A £10.00 per person deposit is require at the time of booking*