

# 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

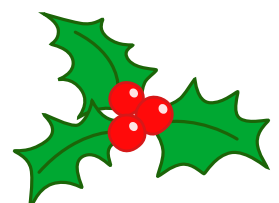
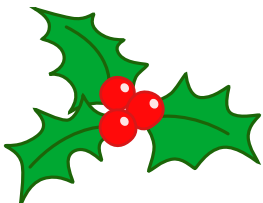
- Soup of the day homemade and served with crusty bread
- Baked mini camembert with garlic & rosemary stuffing, cranberry sauce & bread
- Smoked Scottish Salmon, lemon and dill cream, capers and blinis
- Spinach & red pepper mouse roulade.

#### 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