

***McKee's Brasserie at Haigs Hotel***  
**Christmas Eve Dinner**

Canapés on Arrival

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French onion soup served with a cheese crouton

Pan fried woodland mushrooms finished with crispy bacon on a bed of lettuce leaves with a coriander dressing

Italian ham and spinach tart topped with lettuce leaves and finished in a dill dressing

Tiger king prawns served with tomato salsa and avocado (£1.50 supplement)

Feta cheese, tomato and black olive salad served in a filo basket

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Poached halibut served in a white wine parsley sauce

Shank of lamb with parisienne potatoes finished with a rosemary sauce

Roast chicken breast served with potato gnocchi and peas finished in a white wine cream sauce

Slow roast pork belly on a bed of parsnip mash served with a cider and apple sauce, accompanied with parsnip crisps

Pasta with asparagus, leeks and artichokes with a parsley cream sauce and pesto

Pan fried steak with woodland mushrooms served in a red wine sauce (£2.75 supplement)

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Chocolate mousse with a passion fruit sauce

Poached pear served with creamed rice pudding finished in a berry sauce

Trio of ice creams in a brandy basket finished with a berry sauce

Warm apple pie served with mascarpone cheese

Cheese and biscuits

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Coffee and home-made petit-fours

***£16.50 per person (including Vat @17.50%)***