



Christmas Party Menu Options

2010

Christmas is a special time to celebrate with family and friends especially over a good feast and at South Sands we have created a delicious and unusual selection of dishes for you to choose your feast from, whether it be 2 courses or 6. All you have to do is choose which courses you would like, which dishes and how many people they are for. We will then send you a pre-order sheet for everyone's choices.

Your party will have a personalised menu written for them to include any wines or aperitifs you may choose.

If there are any dietary requirements please do let us know. Children are very welcome to join the party.

Aperitifs

A fun drink to sharpen your taste buds

- Prosecco £5.00
- Snowballs £4.95
- Mulled Wine £4.25
- Spiced Cider/applejuice £2.95
- Manzanilla Sherry £4.00

Appetisers

For the whole table to share; £3.00 per person

- Pork salami from the Val'dosta
- Speck
- Parmegano Regiano with aged vinegar
- Olives from Sicilly
- Peperoncini Arrosta in Agro Dolce

To Start

Choose any 3 options for your menu choices; £7.50 per person

- Chicken Livers roasted with sage and aged vinegar
- Buratta with Marinated Figs, mint and rocket
- Gamberi Arrosto, wild prawns roasted in the oven with garlic (shell off)
- Scallops from Lyme Bay roasted in the shell with garlic and white port
- Smoked salmon, cured, smoked over oak and hand carved

Second Plate

Served en famille to share in the centre of the table-minimum 4 people

- Spaghetti with our local seafood £10 per person
- A plate of grilled prawns from the Med £10 per person
- Mixed grill of, monkfish, john dory, squid, gamberi rossi and langoustine £12 per person
- Fritto misto of Seasonal Vegetables £8.50 per person

Main Courses

Choose any 3 options for you menu choices, your choices will include seasonal vegetables and a side of chips or new potatoes.

- Monkfish roasted with onions and potatoes £16.50
- John Dory roasted with tomatoes, anchovies, wine and olives £22
- ½ Devon Lobster, roasted or cooked in a cal deretta £21.50
- Sea Bream cooked 'al cartoccio' with rosemary and roasted garlic £14.50
- Grilled Dover Sole with Hollondaise sauce £21.50
- Bagna Cauda, vegetables of the season with a warm garlic and wine dip £12.50
- Suckling Pig cooked in the oven with fennel, sage and bay £19.50
- Rib of beef roasted in the oven with red wine £19.50
- Grilled vegetables of the season with Burratta, thyme and olive oil £13.50
- Corn Fed Chicken with Harissa £14.50

Cheese course

This is a small tasting plate of a seasonal cheese: £3 per person

Gorgonzola Dolce with Truffled Honey Vacherin

Puddings

Choose any 3 options for your menu choices: £5.50 per person

- Chocolate nemesis with brandy cream
- Fig and Marsala Tiramisu
- Winter Mess
- Traditional Christmas pudding
- Peaches with Muscat and spices