



Saute Restaurant

CHRISTMAS LUNCH & DINNER PARTIES - 2022

Available from 29th November to 24th December

Monday to Friday Only

STARTER

Chicken, and vegetables soup with herb butter dressing

(V) Sigara borek, spinach, feta cheese with sweet chili sauce

(V) Poached pear with deep fried goats cheese, Shiraz cabernet reduction

Baby mushroom in cream wine sauce topped with baby prawns and mozzarella

Crab cakes with cucumber shaving salad and chili coriander crème fraiche

MAIN

Roast Chicken breast with Sage & Onion Stuffing, Home-Made Gravy roast potato and vegetables

Seared salmon supreme with Chablis cream sauce, baby prawns, new potato & mix vegetables

Mix shish of lamb and chicken cubes with vegetables bulgur

Beef brisket roulade with mash potato and red wine cravy sauce

Stuffed aubergine with risotto topped with woodland mushroom and tomato sauce

DESSERTS

Christmas pudding Served with Brandy Sauce

Turkish walnut baklava with vanilla ice cream

Vanilla pod cream Brule

Almond Frangipane with double cream

Dark Chocolate brownie with vanilla ice cream

Lunch £29.95 and dinner £39.95 for 3 course meal

Tuesday to Thursday with a DJ



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CHRISTMAS DAY MENU

Glass of Champagne and Canapés on arrival

STARTER

- Cold Half Lobster with roasted mix peppers salad
- (V) Asparagus risotto with poached egg and parmesan shaving
- Ballotine of chicken and mushroom turkey bacon with creamy pearl barley
- Pan fried scallops, crab cakes cauliflower puree
- (V) Goat cheese cheesecake, red onion marmalade & honey roast walnut

2nd course

Pear Sorbet with mix berries compote

MAIN

- Roast turkey sage onion stuffing roast potatoes, seasonal vegetables and rich
gravy
- Pan fried monkfish fillet seasonal vegetables new potato, champagne tomato
cream sauce
- Chargrilled mix grill of lamb & chicken shish, lamb chops, Adana and chicken
wing with mix salad
- Grilled fillet steak, mini goat cheese red wine jus, rosti potato and spinach
- (V) Stuffed beef tomato with crushed smoked aubergine on bed of risotto

DESSERTS

- Christmas pudding with brandy sauce
- Sauté mini selection of desserts
- Mixed fruit salad with sorbet

- Table Cheese Platter to follow
- Coffee and fine Belgium chocolates

£94.95 pp.



Terms & Conditions

To make your booking & check availability, please call us on
01727 811889

- We ask our guests to pay a deposit of £10 pp for any Christmas party & £25 for Christmas Day & New Year's Eve.
- Please note that bookings will only be confirmed upon receipt of the deposit which is non-refundable unless cancellation is made 7 days prior to the event.
- A pre-order is required for parties of 10 people or more, one week prior to your booking.
- If you have any special dietary requirements or would like your menu to be cooked more simply please do not hesitate to arrange this with us.
- Due to demand for reservations, if deposits are not received within 14 days of the booking, we reserve the right to release your reservation without notice.
- Cancellation charges cannot be credited to the party's account.
- Children under 9 years will be charged half price. This will apply to no more than 2 children per booking.

A discretionary 10% service charge will be added to the total bill to all Christmas parties.

We can accommodate 85-90 people.

Please note that Christmas bookings can be made by phone, email or filling the contact form on our website

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contact@sautegrill.co.uk

www.sauterrestaurant.co.uk