



The Ups and Downs of Dining à la Downton

The Menu

Soup Course

Russet Leek Soup

or

Crisp Chestnut Soup

or

Crème St. Germain

Fish Course

Royal Oysters

or

Lobster Bouchées

or

Mustard Dressed Salmon with Lentils

Entrée

Leg of Lamb with Winter Vegetables

or

Seafood Crepes with Mornay Sauce

or

Port Pork Tenderloin

Roast Course

Cider House Hens

or

Guard of Honor Lamb with Mint Sauce

or

Beef Wellington

or

Roasted Duck Breast with Blackberry Sauce

Served with (selection to depend on Roast Course)

Brussels Sprouts with Cheddar

Duchess Potatoes

Carottes Vichy

Braised Endive

Burgundy Cabbage and Apples

Cucumbers à la Poulette

Dessert Course

Raspberry Meringues Pudding

or

Apricots Colbert

or

Gooseberry Fool

Sweet Symphonie Custom Catering

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