



CHRISTMAS PARTIES

3 COURSE MEAL



STARTER

Spiced Parsnip & Chestnut Soup (VE) (GF)

Creamy soup cooked with christmas spices and served with country bread.

Ham Hock Terrine

With piccalilli purée, pickled cucumber and sourdough.

Goats Cheese, Portobello Mushroom & Fig Relish Tart (V)

Served with red wine cooked pears and salad.



MAIN COURSE

Traditional Roast Turkey

Served with pork, sage & onion stuffing roulade, wrapped in smoked bacon.

Herb Crushed Salmon Fillets, Saffron Lemon Butter Sauce

Vegan Beef Flank Roast



DESSERT

Traditional Christmas Pudding

Draped with a rich brandy butter sauce.

Chocolate Truffle Brownie Torte (VE) (GF)

Pistachio & Walnut Baklava with Ice Cream

All food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request.