



CHRISTMAS PARTY MENU

STARTER

Winter Vegetable Soup (VE & GF)

Served with croutons

Ham Hock Bon-Bon (DF)

Basil & pea purée, chilli jam, crispy sweet potato

Smoked Mackerel Pate (GFOR)

Herb crostini, beetroot purée, pickled cucumber, orange & chive Crème fraiche, candied beetroot

MAIN COURSE

Roast Turkey (GFOR & DFOR)

Roast potatoes, honey roast parsnip & carrot, apricot and herb stuffing, pigs in blankets seasonal greens, red wine gravy

Pesto Crusted Salmon (GF)

Lemon thyme parmentier potatoes, wild mushrooms, purple sprouting, smoked bacon & saffron soubise

Curry Roasted Cauliflower Steak (GF/VE)

Jasmine rice, mango & coconut curry sauce, onion bhaji, toasted almonds, coriander oil

DESSERT

Dark Chocolate Brownie (GFOR/VE)

Black cherries, pistachio praline

Christmas Pudding (GFOR/VE)

Brandy crème

Lemon Posset (GFOR)

Mixed berry coulis and shortbread

