

3 Course Christmas Party Menu

Starters

Parsnips and apple soup

with pumpkin seeds, truffle oil (V) (VE)

Smoked salmon

Horseradish crème fraiche, red drop peppers, Crispy Scampi, Beetroot bread

Chicken and pancetta terrine

baby gherkin, quince chutney, Cumberland sauce, toasted brioche

Mains

Traditional Turkey

with sage & onion stuffing, roast potatoes, and root vegetables, Brussels Sprouts, pigs in blankets, classic gravy

Baked Citrus and lavender crusted Cod fillet

Gratin potato, roasted vegetables, Chutney, saffron velouté

Lemon and Ricotta Tortelloni (V)

Asparagus, olives, cherry tomatoes with Saffron sauce & crispy quinoa cake

Desserts

Chocolate and Orange cake, (VE)

almond flakes, Strawberry essence

Raspberry Brulee Cheesecake (V)

with berries and mango coulis

Exotic fruit salad (VE)

with Mango sorbet

To Finish

Freshly brewed tea & coffee

with mince pies

A Little Extra

Cheese Platter (V)

Cheese selection, grapes, biscuits and pear chutney £5.50 per person for the whole table

^{**}Vegan option for main and dessert available upon request**