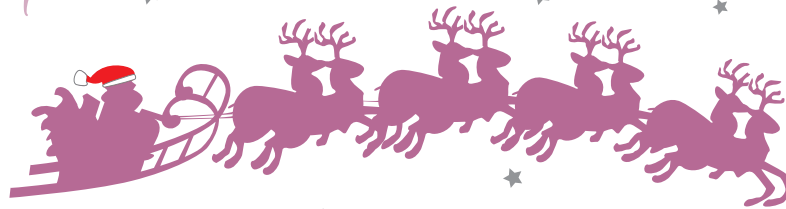


# Christmas Menu



## Festive Menu

### Main event

**Roast free range turkey breast** rolled with a choice of chestnut & sausage meat or sage & onion stuffing

**Salmon en crouete**, baby spinach, creamed leeks, white wine cream sauce

**Wild mushroom Wellington**, black olive soil, Guinness jus V

**Pumpkin risotto**, chestnut pesto and vegan cheese GF VG

**Puff pastry tart** with golden squash, sage and goat's cheese curd & green olive tapenade V

### Sharing sides

Roast butternut squash and potato gratin GF VG

Roast potatoes with rosemary GF VG

Roast root vegetables with honey and walnuts GF V

Spiced red cabbage with rioja, cranberries, star anise and cloves GF VG

Truffled cauliflower cheese V

Brussels sprouts with roasted chestnut GF VG

Pigs in blanket

### Puddings

Apple, cinnamon and clove tart

Bailey's cheesecake

Homemade mince pies

Sticky toffee pudding with toffee pecan sauce GF

Blood orange compote, cinnamon, clove and Grand Marnier GF VG

Treacle tart with Brandy, pecan nut, mulled pear & clotted cream

Spiced winter fruit Pavlova with Armagnac with sprinkle of pomegranate GF

All the puddings are served with a choice of crème fraiche, brandy cream or butter, double cream or creamed mascarpone.

VG – Vegan | V- vegetarian | GF- gluten free

Minimum order of 6 portions

Quote available upon request