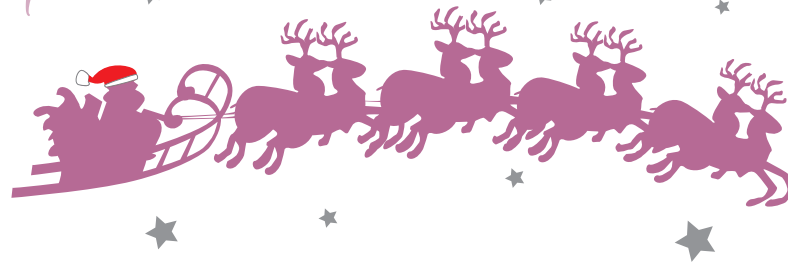


Christmas Menu



Winter favourites

Main event

Roast free range turkey breast with sage, onion and pecan stuffing

Slow cooked lamb shank in rich red wine sauce *GF*

Slow cooked Beef Bourguignon, tender beef cooked in red wine, mushrooms & onion *GF*

Stuffed leg of lamb with onion, apricot and fresh mixed herbs

Slow cooked confit duck leg with thyme bayleaves, garlic, onion and white wine *GF*

Luxury fish pie with cod, salmon, king prawns, leek, white wine sauce topped with mash potato *GF*

Wild mushroom, butternut squash & spinach Wellington with Sautee onion, garlic thyme and mixed herbs *VG*

Family favourites

Beef lasagne in a rich red wine & tomato layered pasta & béchamel sauce

Lamb moussaka with aubergine, potato, cinnamon, mozzarella, and béchamel sauce

Thai green chicken curry with lemon grass, lime leaf, coriander, green beans, aubergine, cherry tomatoes and coconut milk *GF*

Asian style fish ball curry with cod, salmon, ginger, coriander and coconut milk

Thai green vegetable curry with lemon grass, lime leaf, coriander, green beans, aubergine, cherry tomatoes and coconut milk *GF VG*

Winter root vegetable Ragu with cannelloni beans, thyme and rosemary *GF VG*

Tarts & pies

Desperate Dan Pie – free range chicken, roast honey ham, mushroom and leeks with wholegrain mustard

Quiche with salmon, spinach, cherry tomatoes and cheddar cheese

Tart with French brie, thyme and caramelised leek *V*

Sides

Butternut squash and potato gratin *GF*

Creamy mash potato *GF VG*

Roast baby potato with rosemary *GF VG*

Celeriac mash *GF VG*

Wild, basmati or sticky rice *GF VG*

Chargrilled broccoli with chilli and garlic dressing *GF VG*

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

Seasonal steamed vegetables – broccoli, green beans, carrots and garden peas *GF VG*

Pudding

Apple crumble

Apple and cinnamon tart

Chocolate and cherry cake

Walnut crumble tart with mulled wine, dried

apricot, fig, poached pears, blackberries

& rich vanilla custard

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