

Festive Menu 2019

To Start

Christmas spiced butternut squash soup (vg) (gf)

Chicken liver parfait, red onion marmalade & Melba toast (gf on request)

Prawn & avocado cocktail with Marie Rose sauce (gf)

The Main Event

Roast turkey, pigs in blankets, chestnut stuffing,
roast potatoes & seasonal vegetables (gf on request)

Poached salmon on a bed of creamy mash
with asparagus tips & white wine sauce (gf)

Sweet potato, chestnut & cranberry filo parcel
served with seasonal vegetables (vg)

Linguini with tomato, pesto & pine nuts (v)

To Finish

Traditional Christmas pudding with brandy sauce (v) (gf on request)

Lemon posset with forest fruits (v) (gf)

Chocolate orange mousse with candied orange (v) (gf)

(gf) gluten free
(v) vegetarian
(vg) vegan

