

CIRQUE DU GUILDHALL FESTIVE MENU

ROLL UP, ROLL UP

Roasted Butternut Soup with Chilli & Thyme (ve & gf)

Ham Hock & Pea Terrine
with toasted ciabatta & caramelised red onion chutney

Thai Marinated Tiger Prawns
with a citrus micro salad & a coriander dressing

THE MAIN EVENT

Turkey Parcel Wrapped in Bacon
filled with sage & onion stuffing

Duck Confit
slowly cooked seasoned duck leg

Slow Cooked Short Rib of Beef

Camembert, Fig & Onion Tart (v)

Sweet Potato & Red Onion Marmalade Seeded Tart (ve & gf)

All served with panko coated roast potatoes, honey roasted parsnips, brussel sprouts, citrus glazed carrots, sausages wrapped in bacon & cranberry sauce. (V/Ve have the appropriate amendments)

THE GRAND FINALE

Traditional Christmas Pudding
with warm brandy sauce (ve & gf available)

Tropical Dome
mango & red fruit mousse on coconut dacquoise biscuit & a mango glaze

Baked Gingerbread Cheesecake
with gingerbread pieces, on a light gingerbread infused cheesecake upon a baked ginger biscuit base

Chocolate & Raspberry Tart (ve & gf)
a gluten free base filled with chocolate & raspberry flavoured filling finished with a raspberry swirl

We can accommodate all dietary requirements, please speak to a member of the team to discuss