

CIRQUE DU GUILDHALL FESTIVE MENU

ROLL UP, ROLL UP

Roasted Butternut & Red Pepper Soup with a Balsamic Glaze (VE & GF)

Chicken Liver & Brandy Parfait*

with apple, date, tamarind chutney & toasted brioche

Mango & Coconut Marinated King Prawns*

on a chilli infused pickled micro salad

THE MAIN EVENT

Turkey Parcel Wrapped in Bacon*

filled with sage & onion stuffing

Tender Peppered Beef Feather Blade*

Slow Cooked Caramelised Belly of Pork*

Sweet Potato & Red Onion Marmalade Seeded Tart (VE & GF)

Moroccan Style Cauliflower Roulade with Chickpea Chutney (VE & GF)

All served with panko coated roast potatoes, honey roasted parsnips & carrots, brussel sprouts, sausages wrapped in bacon with a rich gravy (V/VE have the appropriate amendments)

THE GRAND FINALE

Sticky Toffee Cheesecake

white chocolate cheesecake with sticky toffee sponge & toffee sauce

Sicilian Limoncello Tiramisu

layer of sponge fingers soaked in limoncello syrup with mascarpone cream mousse & lemon curd

Black Forest Delight (VE & GF)

cocoa biscuit base with dark chocolate ganache & cherry compote topping

Rhubarb & Ginger Slice (VE & GF)

ginger crumb base, with a rhubarb & dark chocolate filling sprinkled with raspberry powder

Tea, Coffee & Mince Pie Station

**Gluten free option available, please specify on order form.*

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