

FESTIVE MENU

STARTERS

Roasted Butternut & Ginger Soup

roasted butternut & ginger soup with chilli, lime, coconut & toasted pumpkin seeds (VE/GF)

Harissa Prawn Cocktail

harissa infused prawns with a smoked salmon salad (GF/DF)

Beetroot & Chestnut Salad

a diced rainbow beetroot salad, topped with a toasted chestnut crumb (VE/GF)

Baked Camembert

rosemary & garlic baked camembert served with a red onion chutney & toasted sourdough

MAINS

Turkey Parcel Wrapped In Bacon Filled with Sage & Onion Stuffing (GF)

Slow Cooked Belly of Pork with Candied Apple Crackling (GF)

Beef Wellington Slice with a Melting Blue Cheese Cap

Root Vegetable Wellington (VE)

Sweet Potato & Chickpea Loaf (VE/GF)

All served with traditional festive trimmings

Pigs in blankets (GF/DF), crispy roast potatoes, roasted festive vegetables

DESSERT

Lemon Mallow Cheesecake

a crunchy biscuit base with a luscious lemon filling and topped with toasted mallow

Cookie & Cream Stack

layers of chocolate brownie & white chocolate cheesecake, topped with vanilla filled cookies

Blackcurrant Delice (VE/GF)

a glazed blackcurrant mousse on a biscuit base

Chocolate Truffle Brownie Torte (VE/GF)

crisp chocolate base, topped with a smooth Belgian chocolate truffle mousse, and finished with rich fudgy brownie chunks