

# FESTIVE MENU

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## STARTERS

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### 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

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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

Courgette & Red Pepper 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

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### 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