

FESTIVE MENU

STARTERS

Maple Roasted Sweet Potato & Sun Blushed Tomato Soup
with a basil & thyme oil (VE/GF)

King Prawn Marinated in Soy & Sesame
on a chilli, ginger & spring onion salad (GF/DF)

Orange & Walnut Salad
with balsamic & fresh mint (VE/GF)

Baked Camembert
rosemary & garlic baked camembert served with toasted ciabatta(V)

MAINS

Turkey Breast Ballotine wrapped in pancetta
filled with apricot, cranberry & apple stuffing (GF)

Slow Cooked Belly of Pork (GF/DF)

Beef Wellington Slice with a Blue Cheese Cap

Butternut Squash & Pearl Onion Tart Tatin (VE)

Grilled Vegetable & Sundried Tomato Tart (GF/VE)

All served with traditional festive trimmings pigs in blankets (GF/DF),
crispy roast potatoes, roasted festive vegetables

DESSERT

Dulce de Leche Cheesecake
rich cheesecake with caramel pockets topped with a cream cheese mousse

Chocolate & Peanut Butter Stack
light & creamy milk chocolate & buttery caramel, layered on brownie, finished with crunchy peanuts

Rhubarb & Ginger Cheesecake (VE/GF)
ginger crumb base with a layer of rhubarb & chocolate filling, finished with a chocolate flake

Chocolate & Blood Orange Tart (VE/GF)
crunchy orange biscuit base & a rich, creamy chocolate filling, finished with swirls of blood orange gel