



## FAIRFAX CHRISTMAS MENU

### Starters

Pulled wild boar croquettes with sour barbecue plum chutney

Parmesan arancini with tomato & basil pesto & crispy Parma ham

Roasted celeriac soup with vegan blue cheese & walnut croutons (Ve)

### Mains

Sage & onion stuffed Norfolk turkey ballotine, with buttered brussel sprouts, glazed parsnip & carrot & roast potatoes

Baked salmon fillet en croute with crushed potatoes & spinach & dill cream sauce

Kentish butternut squash with courgette provincial, fondant potato & roasted pepper sauce (Ve)

### Dessert

Vanilla and cranberry panna cotta with sable Breton (V)

Classic Christmas pudding with brandy custard & cinnamon dust (V)

Dark chocolate mousse, macerated berries, vanilla meringue, passion fruit sorbet (Ve)

Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.

If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones.

V = Vegetarian Ve = Vegan