🔶 STARTER 🔶

Chicken, redcurrant and brandy pâté spiced fruit chutney and ciabatta toast

Leek, potato and pea soup (VE) herb oil

Warm sun-blush tomato, mozzarella and basil tart (V) dressed leaves

+ MAIN +

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

DESSERT 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

> Chocolate and clementine torte (VE) mango and passion fruit sauce

> > Baked vanilla cheesecake (V) mulled berry compôte

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.