3 COURSE MENU

BREADS FOR THE TABLE

STARTERS

SWEET POTATO & HARISSA SOUP (VE) (G)

GOATS CHEESE & AVOCADO (V) on charred bread with red pesto and herbs

SMOKED SALMON & PRAWNS (G) with harissa sour cream and beetroot dressing

> **IBERICO HAM CROQUETTES** with smoky sour cream

MAINS

all served with roasted parsnips, carrots and Brussel sprouts

ROAST TURKEY BALLOTINE with chorizo & cornbread stuffing, goose fat roast potatoes, a pig in blanket and turkey gravy

SHORT RIB OF BEEF (G) with goose fat roast potatoes, balsamic roasted red onion and rich beef gravy

> **GRILLED HAKE FILLET** (G) with a roasted red pepper & pesto sauce and new potatoes

BEET BAUBLES (VE)

beetroot, mint & coriander balls served with a roasted red pepper, tomato & caramelised red onion sauce, balsamic roasted red onion and new potatoes

DESSERTS

CHRISTMAS TREE BROWNIE (V) with warm chocolate & salted caramel sauce and whipped cream

> **RASPBERRY SPONGE CAKE** (VE) with a layer of chocolate and a hint of coconut, served with raspberry & prosecco sorbet

NEW YORK BAKED CHEESECAKE (v) with winter berry compote and whipped cream

> WARM CHRISTMAS PUDDING (V) with ginger biscuit custard

RASPBERRY & PROSECCO SORBET (VE) (G) with fresh raspberries and raspberry sauce

CHRISTMAS BUFFET

RUMP STEAK & SAUTÉED POTATOES with balsamic roasted red onion and rich beef gravy

TURKEY SLIDERS with chorizo & cornbread stuffing, streaky bacon and cranberry sauce

> **PIGS IN BLANKETS** with red onion and cranberry glaze

SMOKED SALMON & PRAWNS (G) with harrisa sour cream and dressed leaves

CHORIZO CROSTINI with roasted red peppers and red pesto

CHICKPEA HOUMOUS (VE) (G) with celery and red pepper sticks

MINI BAKED POTATOES (V) (G) with sour cream and chives

ROASTED VEGETABLE COUS COUS (V) with red pesto and herbed goats cheese bon bons

ADD ONE OF OUR INDULGENT DESSERTS

CHRISTMAS TREE BROWNIE (V) with warm chocolate & salted caramel sauce

GRINCH STICKS with grapes, strawberries and marshmallows

RASPBERRY SPONGE CAKE BITES (VE) topped with a layer of chocolate with a hint of coconut

(V) vegetarian (VE) vegan (G) product does not contain gluten