



Festive Party Menu

Leek and Potato Soup

(GF, DF & Vegan)

Chicken and Sundried Tomato Terrine

with a fennel and tomato chutney (DF, GF)

Potted Atlantic Prawns

with a lemon and dill butter and toasted sourdough croutés

Deep Fried Brie

in panko breadcrumbs served with a red onion and balsamic vinegar marmalade (V)

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## Roasted Turkey Breast

with pigs in blankets and a chestnut, orange and cranberry stuffing, served with roast potatoes, seasonal vegetables and a turkey and thyme jus

## Slow Braised Lamb Shank

with a redcurrant and rosemary jus, served with roasted potatoes and seasonal vegetables (GF & DF)

## Pan Seared Fillet of Salmon

served with new potatoes, seasonal vegetables and a tomato and red pepper coulis (GF, DF)

## Baked Stuffed Pepper

filled with wild mushroom, spinach and vegan feta cheese with a green pesto dressing (GF, DF, Vegan)

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Traditional Christmas Pudding

with vanilla brandy sauce

Lemon Cheesecake

with kumquat compote.(V)

Double Chocolate Brownie

with a white chocolate sauce (V)

Cinnamon Poached Pear

with a lemon sorbet and vanilla cinnamon syrup (GF, DF & Vegan)

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## Coffee & Petit Fours

D.F – Dairy Free G.F – Gluten Free V – Vegetarian

Some of the menu can be adapted for intolerances. Please ask for further details