

# Christmas Menu

Please select one dish from each course

## Canapés

Enjoy a selection of 3 for £10

Chicken liver and cognac mousse, grape chutney, brioche

Beetroot cured salmon, lemon and chive crème fraîche, croute

Wild mushroom duxelle, focaccia, truffle oil (ve)

## Starters

Honey roast parsnip and chestnut soup, warm bread, butter (vegan on request)

Hot smoked salmon, dressed leaf, chilli and lime mayonnaise, crouton

## Mains

Turkey roulade stuffed with sage onion and apricot wrapped in streaky bacon,  
rich red wine and thyme jus.

Gluten free option and Halal turkey available upon request

Roast butternut squash, vegan feta and hazelnut crumb, red pepper coulis (ve)

Served with Christmas trimmings

Sage and clementine roast potatoes, honey roast parsnips, buttered greens, pan roast  
sprouts and gravy

Gluten-free and vegan upon request

Herb-crusted salmon fillet, curried parsnip puree, green beans, new potatoes,  
burnt butter

## Dessert

Christmas cheesecake, brandy cream, cranberry compote

Chocolate and orange tart, brandy cream (ve)

(ve) Vegan

(v) Vegetarian

(gf) Gluten Free

Alcohol free option available upon request

# Christmas Buffet

Carved meat platter

Apricot stuffed turkey wrapped in bacon, honey and mustard glazed  
gammon, garlic and thyme beef topside

Seafood platter, Marie rose sauce

Spinach pakora, onion bhaji, sweetcorn fritters (ve)

Sage and clementine roast new potatoes (ve)

Selection of filled wraps and sandwiches

Cheese and onion quiche (v)

Mini tart selection (ve)

Christmas coleslaw, mixed leaf salad (ve)

Roast red pepper hummus, cucumber and carrot sticks, flat  
bread (ve)

## Desserts

Fresh fruit platter

Artisan cheese platter

Biscuits, chutney, grapes, cheese (v)

Chocolate brownies (gf)

Carrot cake (ve), Lemon cheesecake

(ve) Vegan

(v) Vegetarian

(gf) Gluten Free