



Festive Christmas Menu 2019

Starters

Little & Cull Chicken Truffle & Herb Terrine

Triple Layer Salmon & Spinach Terrine

Cauliflower & Chestnut Soup with Parmesan Shavings (Vegetarian & GF)

Mains

Turkey Parcel Wrapped in Bacon, Filled with Sage and Onion Stuffing

Gressingham Duck Parcels with Pork, Orange & Apricot Stuffing

Above All Served with Panko Coated Roast Potatoes, Honey Roasted Parsnips, Brussels Sprouts,
Citrus Glazed Carrots, Sausages Wrapped in Bacon & Cranberry Sauce

Plum Honey & Star Anise Glazed Salmon Served with Crushed New Potatoes and a Medley of
Mediterranean vegetables

Roasted Butternut Squash Stuffed with Mediterranean Vegetables (Vegan & GF)

Desserts

Christmas Pudding Cheesecake

Belgian Chocolate & Raspberry Torte

Popping Bucks Fizz Slice

Vegan Gluten Free Chocolate Orange Torte

Tea & Coffee with Mince Pies

We can accommodate all dietary requirements, please speak
to a member of the team to discuss

