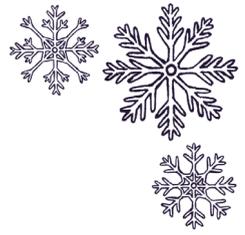


# Festive Christmas Menu 2021



## Starters

Spiced Parsnip Soup  
*with crispy tarragon leaves (GF & Vegan)*

Maple Glazed Ham Hock Terrine  
*served with toasted brioche & chili jam*

Smoked Salmon Pate  
*with a pickled beetroot salad*

## Mains

Turkey Parcel Wrapped in Bacon  
*filled with sage and onion stuffing*

The Guildhall Beef Wellington

Brie & Beetroot Chutney Tart in Kale Pastry (V & GF)

Roasted Butternut Squash with a Herb Crumb  
*filled with mediterranean vegetables & basil (GF & Vegan)*

*All served with panko coated roast potatoes, honey roasted parsnips, brussel sprouts, citrus glazed carrots, sausages wrapped in bacon & cranberry sauce (sausages wrapped in bacon will not be served with the vegetarian option)*

## Desserts

Traditional Christmas Pudding  
*with warm brandy sauce (GF & vegan options available)*

Passion Fruit & Mango Cheesecake  
*a coconut and oat biscuit base topped with oven-baked vanilla cheesecake finished with a passion fruit and mango swirl (GF)*

Chocolate, Raspberry & Prosecco Pyramid  
*dark chocolate truffle marbled with white chocolate & a raspberry, prosecco cream centre*

Chocolate Orange Tart  
*dark chocolate and orange ganache, garnished with an orange swirl (GF & vegan)*

Tea, Coffee & Mince Pie Buffet Station Served After Dinner