

# Christmas Menu

## Starter

Poached salmon & prawn terrine blended with citrus & dill,  
served with bread wafers and lemon mayo (NF)

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Roulade of Chicken, leek & bacon with  
chive aioli and frisée salad (GF)(NF)

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Roast butternut & parsnip soup finished with a basil oil (V)(VG)(NF)

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Fresh bakery bloomers served to tables (V)(NF)

## Main

Roast breast of turkey served with pigs in blankets,  
sausage meat stuffing, roasted seasonal vegetables,  
goose fat roasted potatoes and a turkey jus (DF)(NF)

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Red wine & rosemary game casserole with roasted parsnips &  
course-grain mustard mash (NF)

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Carrot & celeriac rösti topped with braised chicory,  
roasted peppers with a sundried tomato & pepper sauce (VG)(V)(GF)(NF)

## Dessert

Individual Christmas pudding  
served with brandy sauce & brandy butter (NF)

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Layered orange jelly, dark & white chocolate mousse  
served with shortbread biscuit (NF)

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Vegan chocolate mouse served with smashed mint raspberries,  
& raspberry coulis (V)(VG)(DF)(GF)(NF)

Tea & coffees served in stretch marquee

(VG) – Vegan (V) – Vegetarian (GF) – Gluten Free  
(DF) – Dairy Free (NF) – Nut Free