

Festive Party Menu 2023

Starters

Carrot, Orange and Coriander Soup (*df, gf, v, vg*)
with coriander oil

Braised Chicken and Pork Terrine (*df, gf*)
Cumberland sauce and dressed salad leaves

Potted Oak Smoked Salmon and Prawn
(*gf adaption available on request only*)
toasted ciabatta, lemon and chive crème fraiche

Breaded Deep Fried Brie (*v*)
(*gf adaption available on request only*)
cranberry and orange chutney

Mains

Roasted Turkey Breast (*df*)
(*gf adaption available on request only*)
pigs in blankets, cranberry and chestnut stuffing,
roast potatoes, seasonal vegetables and thyme jus

Slow Braised Lamb Shank (*df, gf*)
roasted potatoes and seasonal vegetables and mint jus

Pan Seared Fillet Of Salmon (*df, gf*)
new potatoes, seasonal vegetables and a tomato and
red pepper coulis

Nut Roast with Beetroot Powder (*df, gf, v, vg*)
roasted potatoes, seasonal vegetables and vegan gravy

Desserts

Traditional Christmas Pudding (*v*)
vanilla brandy sauce

Black Forest Chocolate Brownie (*v*)
Chantilly cream, chocolate shavings and kirsch coulis

Gingerbread Cheesecake (*v*)
toffee apple compote

Mulled Wine Poached Pear (*df, gf, v, vg*)
port and orange syrup, and mandarin sorbet