

## FESTIVE PARTY MENU 2025

### STARTERS

ROASTED TOMATO SOUP (*DF, GF, V, VG*)  
with basil oil

PRESSED HAM HOCK TERRINE (*DF, GF*)  
with sun blushed tomatoes, gherkins and curly parsley with a tomato and apple chutney

POTTED PRAWN, CRAYFISH AND SMOKED TROUT  
(*gf adaption available on request only*)  
with a dill and lemon crème fraîche and toasted ciabatta croûtes

PANKO CRISPY BREADED BRIE (*V*)  
(*gf adaption available on request only?*)  
served with a cranberry and orange jam and a mixed leaf salad

### MAINS

SLOW ROASTED TURKEY BREAST (*DF*)  
(*gf adaption available on request only*)  
served with a Cumberland pig in blanket, sage and onion stuffing,  
rosemary roast potatoes, seasonal vegetables and turkey and thyme jus

SLOW BRAISED LAMB SHANK (*DF, GF*)  
served with rosemary roasted potatoes and seasonal vegetables and a mint jus

PAN SEARED FILLET OF SALMON (*DF, GF*)  
served with lemon & dill crushed new potatoes, spinach and a tomato sauce

SPICED FIVE BEAN FILLED BAKED RED PEPPER (*DF, GF, V, VG*)  
with coriander and tarragon, topped with a vegan feta cheese crumb and pesto with a red pepper coulis

### DESSERTS

TRADITIONAL CHRISTMAS PUDDING (*V*)  
brandy sauce

SALTED CARAMEL BROWNIE  
with toffee sauce

LEMON CHEESECAKE (*V*)  
with lemon curd and a mixed berry compote

RED WINE POACHED PEAR (*DF, GF, V, VG*)  
vanilla and red wine syrup, raspberry sorbet