Christmas Menu

Starter

*Choice of one of the following*

Carrot and golden beetroot soup, balsamic glaze and vegetable crisps *(Vegan)*

Baked brie, garlic, rosemary, cranberry and toasted bruschetta

Duck parfait with a duck, ginger and mandarin croquette, served with pomegranate chutney and toasted bread

Main course

*Choice of one of the following*

Mushroom, walnut, sage and parsnip wellington *(Vegan)*

Turkey breast, smoky bacon lattice, pork, sage, porcini and garlic stuffing

Porchetta, plum and sage, ginger marmalade glaze

Seared Scottish salmon, lemon and basil crust

*Each main course comes with the following (Vegan options available)*

Polenta and confit garlic roasted potatoes, pigs in blankets with marmalade glaze, Brussel sprouts with crispy onions, lemon and soft herb crumb, crushed roots with walnut and mace butter

*Fish option served with the following*

Watercress crushed new potatoes, smoky grilled greens and lemon dressing

Dessert

*Choice of one of the following*

*(Vegan options available on request)*

Sticky carrot and date toffee pudding with brandy cream

Belgium dark chocolate panettone bread-and-butter pudding, cinnamon and orange crème anglaise

Gingerbread panna cotta and mandarin salted caramel sauce

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Fairtrade tea and coffee with mince pies

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Christmas crackers and napkins included