

**Christmas Menu selector**

**Starter**

Choice of one of the following

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

or

Baked brie, garlic, rosemary, cranberry, and toasted bruschetta

or

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)*

or

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

or

Porchetta, plum and sage, ginger marmalade glaze

or

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, Brussels 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

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**Dessert**

Choice of one of the following

*(Vegan options available on request)*

Sticky carrot and date toffee pudding with brandy cream

or

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

or

Gingerbread panna cotta and mandarin salted caramel sauce

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Fairtrade tea and coffee with mini mince pies

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Christmas crackers and napkins included

This menu is subject to availability; customers of all booked meals will be advised of the suitable alternatives.