

# CHRISTMAS WITH THE SOUL STRUTTERS

## STARTERS

**Sweet Potato and Butternut Squash Soup (VG, GF)**  
silky smooth and spiced, a warm festive favourite

**Duck Liver Parfait**  
toasted brioche, red onion chutney

**Prawn and Crayfish Cocktail**  
crispy baby gem, Marie Rose dressing, sourdough crostini

## MAINS

**Turkey Paupiette (GF\*)**  
pigs in blankets, rosemary roast potatoes, honey-glazed parsnips, roasted carrots, Brussels sprouts, chestnut & cranberry stuffing, red wine Jus

**Cumin Butternut Squash & Lentil Wellington (V, VG)**  
Rosemary roast potatoes, honey-glazed parsnips, roasted carrots, Brussels sprouts, chestnut & cranberry stuffing, red onion & thyme gravy.

**Grilled Fillet of Cod (GF)**  
crushed new potatoes & olives, honey-glazed parsnips, roasted carrots, Brussels sprouts, spinach, beurre blanc sauce.

**Braised Blade of Beef (GF)**  
Slow-cooked in red wine and rosemary, served with roast potatoes, Brussels sprouts, honey roast carrots & parsnips, red wine jus.

## DESSERTS

**Baked Coconut Cheesecake (VG)**  
biscuit crumb base

**Chocolate Truffle Brownie**  
rich, indulgent, and perfectly fudgy

**Apple Tarte Tatin**  
vanilla ice cream

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE | GF\* = GLUTEN FREE UPON REQUEST