

Premium Christmas Menu

STARTERS

Roasted Parsnip & Apple Soup (VE, GF)

A silky smooth and warming festive favourite

Chicken Liver Pâté

Served with toasted brioche and red onion chutney

Prawn & Crayfish Cocktail

Succulent Atlantic prawns, crisp baby gem lettuce, Marie Rose dressing, and sourdough crostini.

MAINS

Turkey Paupiette (GF)

Served with pigs in blankets, rosemary roast potatoes, honey-glazed parsnips, roasted carrots, Brussels sprouts, and chestnut & cranberry stuffing. Accompanied by a rich red wine jus

Carrot Wellington with Spiced Marmalade (VE)

Served with rosemary roast potatoes, honey-glazed parsnips, roasted carrots, Brussels sprouts, and chestnut & cranberry stuffing, finished with a fragrant red onion gravy

Grilled Fillet of Cod (GF)

Served with crushed new potatoes and olives, honey-glazed parsnips, roasted carrots, Brussels sprouts, spinach, and a classic beurre blanc sauce

Braised Blade of Beef (GF)

Slow-cooked in red wine and rosemary, served with roast potatoes, Brussels sprouts, honey-roast carrots and parsnips, finished with a rich red wine jus

DESSERTS

Almond and Cherry Bakewell Cheesecake

Served with cherry coulis and a dusting of icing sugar

Chocolate Truffle Brownie (GF, VE)

Rich, indulgent, and perfectly fudgy

Festive Buffet Menu

Battered Fish Goujons, *tartare sauce*

Smoked Salmon Crostini, *lemon crème fraiche and dill*

Prawn Cocktail Lettuce Cups, *classic Marie Rose sauce* (GF)

Buttermilk Chicken Sliders, *festive slaw*

Mini Peppered Steak Pies

Sticky Pork Belly Bites, *apple and cider glaze* (GF)

Pigs in Blankets, *cranberry dip*

Lamb Kofta Skewers, *mint yoghurt* (GF)

Crispy Cauliflower Bites, *sweet chilli glaze* (VE)

Spinach and Mushroom Puff Rolls (V)

Roasted Pepper and Tomato Arancini (V)

Maple Glazed Carrots with toasted seeds (GF, VE)

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Trio Chocolate Torte

Sticky Toffee Pudding Squares (GF)

Chocolate and Orange Torte

Chocolate Orange Cheesecake (V)