

Starter

Roast Carrot, Clementine & Ginger Soup served with warm ciabatta and butter (ve, gf opt)

Duck & Orange Pate with celeriac remoulade, pickled shallots and toasted bread

Prawn Cocktail served on baby gem lettuce (gf opt)

Goats Cheese Croquettes served with onion marmalade and toasted walnuts, dressed with honey & mustard, and green oil

Pigs in Blankets glazed in cranberry & soy, with a caramelised apple puree

Mains

Traditional Roast Turkey with rosemary and garlic roast potatoes, bacon butter sprouts, honey-glazed carrots and parsnips, cauliflower cheese, sage and onion stuffing, pigs in blankets, and meat gravy (gf opt)

Slow-roast Belly of Pork creamy mash potato, buttered greens and caramelised apple puree

Pan-fried Sea Bass served with crushed new potatoes, buttered greens and a fresh chimichurri (gf opt)

Stuffed Portobello Mushrooms filled with cauliflower and peppers, served with rosemary and garlic roast potatoes, and root vegetables (ve, gf opt)

Desserts

Traditional Christmas Pudding served with a rich brandy sauce (v)

Chocolate Orange Torte served with vanilla ice cream (v)

Ginger Biscuit & Mango Swirl Cheesecake served with cream (v)

Lemon Tart served with ice cream (ve)



