



# Christmas

A TIME TO PARTY

## STARTERS

Antipasti of cured meats, roasted peppers, olives and sunblush tomatoes

Smoked salmon and Prosecco parfait with a sweet pickled cucumber salad

Spiced butternut squash soup with coconut cream **V** **VG**

*Served with artisan bread selection and dairy butter*

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## MAIN COURSE

Traditional roast turkey stuffed with sage, apricot and onion, served with a cranberry and port sauce

Herb crusted hake with a sweet pepper bisque

Portobello mushroom, sweet potato and stout tart, served with spinach and white wine velouté **V** **VG**

*Served with roasted potatoes, parsnips, carrots and winter greens*

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## DESSERTS

Chocolate and raspberry torte served with vanilla ice cream **V** **VG**

Festive Christmas pudding with Tia Maria custard and Amaretti biscuit crumb **V**

Spiced clementine and Grand Marnier Eton mess **V**

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Tea and coffee

Please note we are able to cater for a variety of dietary requirements and all dishes shown above can be adapted to gluten free.

Guests are required to pre-order from the above options. Pre-orders and dietary requirements are required no later than 14 days prior to your booking.

**V** Vegetarian **VG** Vegan