



MENU

Starter

Creamy Leek & Potato Soup with crusty bread & Salted Butter (V) (VGO) (GFO) (DFO)

Ham hock & Pea Terrine, Cranberry chutney on a toasted Sourdough croute (DF) (GFO)

Goats Cheese & Pickled Red Onion Salad with a balsamic glaze (V) (GF)

Haddock, Mozzarella & Spring Onion Fishcake with rocket and Cranberry salad (GF)

Main Course

Bacon Wrapped Chicken Ballantine with sausage stuffing served with fondant potato, seasonal vegetables, & rich madeira sauce (GFO) (DFO)

Mediterranean Vegetable Wellington served with new potatoes, seasonal vegetables, and a red wine gravy. (V) (VGO) (DFO)

Pan Fired Salmon Fillet with a sweet potato puree & roasted green beans. (GF)

Pork Medallions served with roasted red pepper & sautéed wild mushrooms, and mustard sauce. (GF)

Dessert

Tart au Citron with Chantilly cream (V)

Millionaires Chocolate Vegan Tart (V) (VG) (GF)

Christmas Pudding & Brandy Sauce (V)

Orange & Mango Sorbet (GF) (DF) (V) (VG)

We will contact you before the event to confirm your menu choices. Unfortunately, we are unable to make changes after we have received your order. We reserve the right to change the menu subject to product availability.

(V)- Vegetarian (VG)- Vegan (GF)- Gluten free (DF)-dairy free