



Christmas


MENU



STARTERS

Creamy chickpea farce on salt biscuit and ceylon tea prawn with mango salsa, honeyed lemon drizzle with micro greens.

Or

Poached artisan vegetable patties with curry leaf pesto, seeni sambol arancini on lemongrass tomato coulis. 




MAINS

Peach & mandarin skin stuffed turkey roulade served with cinnamon hinted cranberry jus, accompanied with timbale of yellow rice, honey baked parsnip, green asparagus tips, baby carrot with red onion jam.

Or

Semi withered herb and citrus marinated grilled pink salmon with truffle oil hinted sweet potato, buttered fennel bulb chips and asparagus cigar with blue cheese and chive sauce.


Or

Broccoli & pumpkin pie on a bed of garlic spinach, basil rice stuffed tomato gratin, baked baby potato, steamed brussel sprout with aubergine moju with crisps. 



DESSERTS



Aged christmas pudding topped with mixed spiced Brandy sauce, snowy mini-Yule log and assorted berry bucket. 

Or

Cream cheese and bitter chocolate terrine on chiffon crumble, strawberry macaroon with mango cinnamon gravy, wafer cigar.



 VEGAN  VEGETARIAN

**FOOD ALLERGIES AND INTOLERANCES
PLEASE INFORM A MEMBER OF STAFF**

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