



E V E N T M E N U S

Classic Festive 3 Course

Please choose a meat and vegetarian option for each course

Starter

Smoked Salmon with Pickled Beetroot & Horseradish Cream (GF)

Chicken Liver Pate on Toast with Festive Chutney & Pickled Grapes (*GF)

Goats Cheese & Red Onion Tart with Mixed Leaves (V)

Spiced Parsnip Soup (VE & GF)

Main Course

Roast Turkey with Cranberry, Bubble & Squeak, Honey Glazed Carrots, Pig in Blanket & Rich Gravy (*GF)

Braised Beef in a Mushroom & Red Wine Sauce with Creamy Mash & Tenderstem Broccoli (GF)

Fillet of Seabass with a Lemon Butter Sauce, Roasted Winter Vegetables on a Butter Bean Stew (GF)

Pumpkin Risotto with Parmesan & Truffle Oil (V & GF)

Lentils & Thyme with White wine & Wilted Spinach & Sourdough Wedge (VE & GF)

Dessert

Chocolate Profiteroles Stack with Chocolate Sauce (V)

Cheese Board with Festive Chutney, Grapes & Biscuits (*V & *GF)

Classic Christmas Pudding with Vanilla Custard (V)

Selection of Seasonal Sorbets & Fresh Fruit (VE & GF)

*VE - can be made vegan on request

*GF - can be made GF on request

*V - can be made vegetarian on request

GF - Gluten free

V - vegetarian

Sample Menu - Dishes may change

Please enquire for more information about our Tea & Coffee Stations