

FESTIVE MENU

To start

Chicken & apricot terrine lined with parma ham served with apricot & ginger chutney, dark rye croute, toasted sunflower seeds & micro herbs

Vegan/Vegetarian/Dairy Free option

Winter vegetable soup served with a basil oil drizzle

Main course

Roast turkey paupiette wrapped in streaky bacon and filled with a sage and onion stuffing served with pigs in blankets, roasted new potatoes, winter seasonal vegetables and a rich gravy

Vegan/Vegetarian/Gluten Free option

Wild mushroom and celeriac pie served with roasted new potatoes, winter seasonal vegetables and a rich gravy

To finish

Dark chocolate bombe served with a light rum eggnog mousseline and a mulled cranberry compote

Vegan/Very Low Gluten option

Black cocoa sponge with a creamy chocolate mousse filling served with a dark chocolate mirror glaze, sticky caramelised orange and drizzled in a runny chocolate sauce