

Christmas Menu 2018

Starters

Homemade spiced carrot and lentil soup (Vg/V/GF/DF)

Homemade smoked mackerel pate with curried peach chutney and a salad garnish (P/GF)

Trio of melon with passionfruit coulis (Vg/V/GF/DF)

Pear, prosciutto & walnut salad with creamy stilton sauce (GF)

Basket of assorted bread served on each table – gluten free available on request only

Main Course

Roast turkey with all trimmings finished with rich traditional gravy

Slow braised pork shoulder with cider & parsnips – (DF/GF)

One-pot salmon with roast asparagus (P/GF/DF)

Chestnut & shallot tarte tatin with mushroom & Madeira sauce (Vg/DF)

Seasonal vegetables and roast potatoes

Desserts

Traditional Christmas pudding with vanilla custard

Warm apple & Morello cherry pie served with vanilla custard

Chocolate & orange tart served with vanilla bean ice cream and crushed honeycomb

Cheese and biscuits with chutney – GF/DF available on request only

Chocolate & coconut tart with Alpro coconut ice cream – (Vg/GF/DF only)

Tea and coffee station for guests to help themselves to drinks