



Festive Party

MENU 2022

STARTERS

Leek, potato and chestnut soup with feta cheese and thyme croute (v)
(can be made vegan on request and gf)

Duck liver parfait, spiced clementine chutney, toasted spring onion and
sesame seed bread

Hot smoked halibut, radish, cucumber ribbon, sautéed pearl onions with dill
crème fraiche (gf) (can be df on request)

MAIN COURSE

Roasted free range turkey breast, apricot stuffing, pigs in blanket, roast
potatoes, seasonal vegetables & turkey jus (gf, df)

Roasted haddock fillet, cumin roasted new potato cake and braised leeks
with a fennel and tomato sauce (gf, df)

Butternut squash, leek and spinach gratin, celeriac ribbon, sunflower seed
puree with wilted greens and rosemary potato cake (v) (vegan on request)

DESSERT

Chocolate tart au citron, white chocolate ice cream and raspberry gel

Bucks fuzz Christmas pudding, orange sauce, champagne-soaked figs,
and mango julienne (can be made gf)

Ginger and caramel apple pudding, rhubarb compote with cinnamon
whipped cream
(can be made vegan on request and gf)

