

Christmas Tribute Menu 2018

Homemade Winter Vegetable Soup (gf,v,vg)

Southwestern Pulled Pork (gf)

crostini topped with a sweetcorn, black bean & tomato salsa, chilled BBQ pulled pork, sweet apricot dressing and crumbled feta

Traditional Prawn Cocktail (gf)

prawns in a marie-rose dressing served on a bed of shredded lettuce

Tuscan White Bean & Butternut Squash Salad (gf,v,vg)

cannellini beans & roasted butternut squash mixed with pesto, red onion, parmesan & mixed leaf salad

Roasted Breast of Turkey (gf)

roasted and carved in house, served with roast potatoes, seasonal winter vegetables, pig in blanket and Yorkshire pudding

Minted Lamb (gf)

served with roast potatoes, seasonal winter vegetables & a minted lamb gravy

Loin of Cod & Sweetcorn (gf)

sweetcorn bisque, chargrilled baby corn, brioche crouton & crushed new potatoes

Monterey Jack Cheese & Roquito Pepper Tart (gf,v,vg)

with crushed new potatoes & a quinoa & roasted vegetable salad

Christmas Pudding (gf,v,vg)

homemade brandy sauce

Chocolate Profiterole Slice (gf,v,vg)

caramel flavoured chocolate torte with a centre of cream filled profiterole, chocolate sponge base & topped with a filled profiterole, chocolate & caramel sauce

Popping Peach Bellini Cheesecake (gf,v,vg)

Selection of Great British Cheeses (gf,v)

served traditionally with crackers, chutney & grapes

Tea & Coffee

(g) dish can be made gluten free or an alternative available on request
(v) dish is suitable for vegetarians
(vg) dish can be adapted to suit a vegan diet on request