



NAME

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STARTERS

Lightly Curried Parsnip Soup (gf)
Coriander oil

Grilled Brie, Bacon & Cranberry Tartlet
Roquette salad & balsamic

Rillettes of smoked & confit Mackerel en Croute
Beetroot purée, watercress

MAINS

Traditional Roast Turkey
Pork & cranberry seasoning & pigs in blankets

Slow Cooked Blade of British Beef (gf)
Classic bourguignon garnish

Baked Fillet of Cod (gf, df)
Wilted greens & salsa verde

Roast Garlic & Thyme Polenta (gf)
Sundried tomato hummus

All served with seasonal mixed vegetables & roast potatoes

DESSERTS

Iced Black Forest Parfait Dome (v)
Black cherry coulis

Ginger Cake & Spiced Orange Panna Cotta
Caramel sauce

Traditional Plum Pudding (v)
Brandy sauce

Coffee & Mince Pies

