

Group Name:

Contact Number:

Date and Time:

Christmas Menu	Amount of people	Name(s)
<b>1. STARTERS</b>		
(VG) Turmeric roasted cauliflower soup with crusty bread		
(VG) Aubergine, carrot and red pepper bruschetta		
(V) Baked camembert with cranberry sauce and crudités		
Chicken liver pate served with soldiers and red onion marmalade		
Bloody Mary prawn cocktail		
<b>2. MAIN COURSES</b>		
Roast turkey crown with roast pots, seasonal veg, stuffing balls and chipolatas		
(GF) 8oz Ribeye steak seared on a sizzling hot rock with fries, salad and garlic butter		
Salmon encroute with shell fish sauce served with spinach, roasted new pots and seasonal veg		
(VG,GF) Roasted squash stuffed with quinoa and kale, broccoli and a tahini dressing		
(GF) Oven baked chicken breast with white wine, wholegrain mustard sauce, roast new pots and seasonal greens		
Crispy slow roast pork belly with braised red cabbage, mash and masala gravy and homemade apple sauce		
(VG) Mushroom strudel with a red wine sauce, new pots , maple syrup roasted carrots and parsnip and red cabbage		
<b>3. DESSERTS</b>		
Xmas pudding		
Lemon tart		
Salted caramel tart		
Sorbet		
Honeycomb cheesecake		
Cheese board		