

Festive Menu

..... MAIN COURSE

Roast Turkey Breast (gf) (df)

Slow roasted turkey breast, basted in sage and garlic olive oil, served with walnut and apricot stuffing and bacon wrapped chipolata

Roasted Gammon Ham

Served with parsley sauce and apple bread pudding

Winter Roasted Squash (ve) (V) (gf) (df)

Roasted butternut squash marinated with fresh ginger, cinnamon and harissa spice, served with a rich red wine and tomato sauce

..... PUDDING

Winterberry Panna Cotta (gf)

Rich cream mousse, topped with a port infused winter berry mix

Traditional Christmas Pudding

Served with a spiced rum sauce

Baileys Profiteroles (gf)

Profiteroles served with a white chocolate and Baileys sauce

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