



## **Festive Menu 2018**

### **Starters**

Curried Butternut Soup

*With Toasted Pumpkin Seeds & Creamy Coconut Milk*

Chicken Liver Parfait

*Served with Ginger Preserve & Lightly Toasted Ciabatta*

Fried Goats Cheese Balls

*Drizzled with London Honey*

### **Main Courses**

Traditional Roasted Ham with a Fresh Garlic & Thyme Gravy

*With Pigs in a blanket, honey, garlic & fresh thyme roasted Carrots, Parsnips, Sage, Onion & Chestnut stuffing wrapped in pancetta, herb & garlic Brussel Sprouts, & roasted Potatoes.*

Traditional Roasted Turkey with a Fresh Garlic & Thyme Gravy

*With Pigs in a blanket, honey, garlic & fresh thyme roasted Carrots, Parsnips, Sage, Onion & Chestnut stuffing wrapped in pancetta, herb & garlic Brussel Sprouts, & roasted Potatoes.*

Mixed Wild Mushroom & Baby Spinach Wellington

*Honey Rosted Carrots & parsnips, Sage, Onion & Chestnut Stuffing, herb & Garlic Brussel Sprouts and Roasted Potatoes.*

Grilled Atlantic Salmon with a Dill & Roasted Garlic Butter

*With Pigs in a blanket, honey, garlic & fresh thyme roasted Carrots, Parsnips, Sage, Onion & Chestnut stuffing wrapped in pancetta, herb & garlic Brussel Sprouts, & roasted Potatoes.*

### **Desserts**

Traditional Christmas Pudding

*With A brandy & vanilla bean Custard.*

Paul's Home-made Christmas Pudding Ice Cream

*Served With Hot Brandy Sauce*

Mixed Berry Compote

*With Lemon Sorbet*

Cheese Plate

*Served with "Mrs. Balls" Chutney, Water biscuits & Grapes*

Tea & Coffee

*Served with Home-Made Christmas Biscuits*

### **Vegan**

Curried Butternut Soup



*With Toasted Pumpkin Seeds & Creamy Coconut Milk*

Wild Mushroom & Baby Spinach in a Roasted Aubergine

*Served with all the Festive Menu Vegetables*

Mixed Berry Compote

*With Lemon Sorbet*

**£40.00 per person**