



## **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**