

Festive Party Menu £30.00

Starter:

Cauliflower and smoked cheese soup with bread and butter

Beetroot carpaccio with whipped goats cheese, wildflower honey and walnuts

Home made chicken liver parfait, cider caramelised onions and toasted sourdough

Followed by:

Apple, blackberry and elderberry sorbet

Main course:

Roast beef wellington with chicken liver parfait, fondant roast potatoes, roasted parsnips and red berry jus.

Chargrilled Tuna steak with lemongrass and stir fried vegetables with oriental wild rice

American thanksgiving roast turkey, green pea and mushroom ragout, swiss squash casserole, ginger sweet potatoes and cranberry relish

Sticky vegetable aristo misto, roasted vegetables and creamy mash with mushroom cream sauce and horseradish crème fraiche

Vegan root vegetable, chestnut and cranberry tart, with fondant potatoes and Swedish vegan cream sauce

Dessert

Millionaires chocolate torte and vanilla Chantilly cream

Honeycombe and salted caramel cheesecake with vanilla ice cream

Sticky toffee vegan maple syrup sponge with vegan ice cream

Tea or filter coffee and homemade chefs treats

**Childrens Christmas Platter
£10.00 each:
Melon wedges
Roast turkey/roasted quorn, mash and gravy
Roast potatoes
Roast parsnips and carrots
Dried cranberries
Brownie and Ice cream
Art activity**