



CHRISTMAS PARTY MENU

STARTERS

Duck Liver Mousse (GFA)
Fig and port gel, caramelised orange, melba toast

Kiln Smoked Salmon (GF)
Pickled beets, cucumber, lemon and dill crème fraiche

Roasted Butternut Squash Soup (GF, V, VG)
Toasted pumpkin seeds, pumpkin seed oil

MAINS

West country turkey (GF)
Roasted breast, crispy leg, cranberry stuffing, bacon roll, turkey gravy

Pan Seared Pave of Hake (GF)
Provencal seafood ragout, Parisienne potatoes

Lentil and cashew nut roast (GF, VG)
Wild mushroom fricassee, vegetable jus

DESSERTS

Xmas Pudding (GFA, V)
Brandy crème anglaise, dehydrated orange, salted walnuts

Dark Chocolate Marquise (GFA, V)
Variations of cranberry, gingerbread tuile, mandarin sorbet

Blood Orange Posset (GFA, V, VGA)
Cinnamon sable biscuit, candied zest, chocolate sorbet

GF = Gluten Free, GFA = Gluten Free Adaptable, V = Vegetarian, VG = Vegan,
VGA=Vegan Adaptable