

## FESTIVE PARTY MENU

Roasted carrot, celeriac and parsnip soup,  
watercress salsa

Chicken liver pate, fig and honey chutney, pickled cucumber  
and toasted brioche

Goats cheese salad with apple and celery,  
peppered croutons and cider vinegar

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Roast turkey, apricot and sage stuffing, pigs in blankets with roast  
potatoes, Brussels sprouts, Honey glazed carrots and parsnips

Braised brisket beef with confit carrots and celeriac,  
creamy mustard mashed potatoes and cavallo nero

Baked fillet of salmon with courgette linguini  
And potato gnocchi with caper butter sauce

Nut crusted cauliflower steak, sautéed potatoes served with spinach and  
a mushroom and garlic salsa

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Festive Christmas pudding with cognac cream sauce

Dark chocolate tart, orange mascarpone with pistachios and caramel

Baked vanilla cheesecake served with apple and ginger compote

Fresh berries with fruit sorbet