

Soiree

MENU

STARTERS

Chicken liver parfait, Bull piccalilli, sourdough
Mushroom stilton soup, sourdough (v)
Crispy whitebait, chermoula dip

MAIN COURSES

Roast turkey breast, pigs in blankets, seasonal vegetables, roasted new potatoes, stuffing, cranberry sauce, homemade gravy

Vegetarian Christmas roast – squash chestnut apricot nut roast, seasonal vegetables, roasted new potatoes, cranberry sauce, homemade veg gravy (v)

Smoked fish pie, bechamel parsley sauce, cheddar mash topping, greens

Braised brisket, Porcini onion gravy, mashed swede and carrot

DESSERTS

Christmas pudding, red berry compote, custard
Chocolate nemesis cake, blackcurrant coulis, cherries in kirsch (gf)
Vanilla ice cream, warm dates
Individual artisan cheese board, apple, crackers, chutney