

DINING EXPERIENCE

THE CHRISTMAS JUBILEE

FIRST COURSE

Caramelised Pear, Walnut & Goats Cheese Crostini (V)

or

Parsnip, Pancetta & Chestnut Soup (GF) (VE/DF – Available upon request)

All served with

Served with Fresh Bread & Netherend Farm Butter

MAIN COURSE

Traditional Roast Turkey, served with Bacon wrapped Chipolatas, Stuffing Balls with a rich Madeira gravy
(GF / DF – available upon request)

or

Leek Chestnut & Gruyere Tart (VG)

or

Wild Mushroom & Shallot Risotto (VE / GF)

All served with

Chef's selection of Seasonal Vegetables

DESSERT

Brandy infused Fruit & Nut Christmas Pudding served with a Creamed Brandy Sauce (V)

or

Boozy Mandarin & Chocolate Torte (VE/GF)

or

White Chocolate & Irish Cream Truffle (V)

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Tea, Coffee & Mince Pies (V) (GF – Available on request)

