

CHRISTMAS DAY MAIN MENU

STARTERS

Smoked plum tomato and caramelised onion soup V VE* GF*
Served with a kale pesto

Chicken liver orange and cranberry pate GF*
Fruit chutney and rustic toast, baby leaf and pine kernel salad

MAINS

Traditional roast turkey GF*
Bacon wrapped chipolatas, sage and onion stuffing, goose fat roasted potatoes, honey roast parsnips and a roast turkey gravy, served with cranberry sauce

Roast loin of pork GF*
Crisp crackling, goose fat roasted potatoes, honey roast parsnips and a roast gravy

Butternut squash, lentil and almond wellington VE
Roast butternut squash, lentils and almonds, combined and flavoured with herbs, served with a roasted garlic gravy

All of the dishes above are served with a melange of seasonal vegetables

DESSERTS

Steamed Christmas pudding V GF*
With brandy sauce

Irish cream and toffee cheesecake V
Salted caramel ice cream, and a lightly whipped lemon and vanilla cream