

# Fine Dining Christmas Menu

Our Christmas menus are perfect for your office party or client dinner. Enjoy a range of festive dishes and seasonal favourites.

Vegan and vegetarian dishes are at the heart of our delicious menus, so no one is left out, especially at Christmas

These events require a kitchen team and service staff. We also require a preparation area and discuss this with you when enquiring.

**2 courses – £22.95 / 3 courses – £25.95**

## All packages include:

*Assorted Rolls & Butter*

*Roast Potatoes, Brussels Sprouts & Glazed Carrots*

*Mince Pies*

## STARTER

### Please choose one dish for your event

Sourdough Crostini with Red Lentil Hummus & Brussels Sprout Hash  
Vegan - Vegetarian – Allergens: Gluten, Sesame, Sulphite

Organic Carrot & Coriander Bhajis with Coconut Raita  
Vegan, Gluten Free – Allergens: Soya

Gravadlax Tartar with Lemongrass & Pink Peppercorns  
Dairy Free – Allergens: Gluten, Fish, Sulphite

Ham Hock Terrine, Red Onion Chutney, Roasted Tomatoes  
& Sourdough Toast  
Allergens: Gluten, Milk, Egg, Soya

## MAIN COURSE

### Please choose one dish for your event

Oven Roasted Balsamic Vegetables with Truffle & Rosemary  
Polenta Wild, Mushroom Sauce  
Vegan, Gluten Free – Allergens: Sulphite, Celery

Turmeric & Fennel Seed Pancake with Young Spinach & Goats Cheese  
Vegetarian – Allergens: Gluten, Milk, Egg

Classic Roast Norfolk Turkey with Sage Stuffing & Pigs in Blankets,  
Cranberry Gravy  
Allergens: Gluten, Milk, Egg, Soya

Grilled Seabass with Ratatouille & Green Peppercorn Sauce  
Gluten Free – Allergens: Fish, Milk, Celery, Soya

## DESSERT

### Please choose one dish for your event

Christmas Pudding with Brandy Sauce  
Vegetarian – Allergens: Gluten, Milk, Egg, Soya

Chocolate Brownie with Raspberry Coulis  
Vegan, Gluten Free – Allergens: Nuts

Exotic Fruit with Ginger Syrup & Lemon Balm  
Vegan, Gluten Free – Allergens: None

Panettone Bread & Butter Pudding with Mulled Custard  
Vegetarian – Allergens: Gluten, Milk, Egg, Soya

