## CHRISTMAS @ BAILEYS

### Glass of bubbly on arrival

### STARTERS

## Goats Cheese Log (v)

Goats cheese log with meadow flowers & honey served with artisan crackers & chutney

### Findlater's Pate

Findlater's fine pate served with cumberland sauce & toast

### Stilton Mushrooms Gratin

Mushrooms cooked in a creamy blue stilton sauce before being baked with a crispy crumb topping served with sourdough toast

### MAIN COURSE

# Traditional Roast Turkey with All the Trimmings

Sliced turkey breast served with pigs in blankets, golden roast potatoes, sage & onion stuffing, buttered mash, shaved sprouts with leeks & bacon, carrots, peas, cranberry sauce, and rich gravy

## Mediterranean Vegetable Tart (v)

A crisp basil pastry case filled with slow-roasted tomato, layered with grilled courgettes, red & yellow peppers, red onions, and cherry tomatoes. Baked to perfection and finished with a basil & pumpkin seed crumb. Served with tenderstem broccoli, carrots, roast potatoes, and vegetable gravy

## Honey Garlic Butter Roast Salmon

Roast salmon fillet with a cranberry & almond tapenade, finished with a creamy dill sauce, served on crushed potatoes with tenderstem broccoli & carrots.

### DESSERT

## Stem Ginger Crème Brûlée (v)

A silky baked custard infused with warming stem ginger, topped with a crisp caramelised sugar crust

### Artisan Cheese & Biscuits

Handpicked cheeses paired with an assortment of crackers and accompaniments

## Profiteroles (v)

Delicate cream-filled pastries served with decadent chocolate sauce.

