

STARTERS

Ham Hock Terrine served with tomato Chutney and toasted bread
Sauté Garlic Mushrooms served on rye toasted bread (ve)
Chicken Souvlaki with a Sweet Chilli Dip

MAIN DISHES

Traditional Turkey Roast

Roasted Turkey Breast served with all the Trimmings, Seasonal Vegetables & lashes of Gravy

Roasted Silverside Of Beef

Slow Cooked Silverside of Beef Served With Yorkshire Pudding, Seasonal Vegetables & Gravy

Pan Roasted Teriyaki Salmon

Pan Fried Salmon fillet Marinated in a Teriyaki Sauce Served on a bed of Bacon, Buttered Sprouts & Hasselback Potatoes.

Beetroot Wellington with Cranberry Jus

Beetroot, onion & Soya Mince wrapped in puff Pastry Served with Red Wine and Cranberry Reduction & seasonal Vegetables.

DESSERTS

Christmas Pudding with Brandy Cream or Hot Brandy Sauce
Raspberry White Chocolate Cheesecake
Italian Tiramisu with Chantilly Cream
Trillionaire Tart served with a vegan Chantilly with a hint of Brandy (ve)

