

## **Christmas Party Nights**

### **To start**

Roasted root vegetable soup, ciabatta croutons **v**

Chicken liver pate with roasted garlic  
*Toasted focaccia, cranberry and clementine chutney*

Chargrilled vegetable terrine **v**  
*Sourdough toast, topped with tomato relish*

### **To follow**

Oven roasted breast of turkey, streaky bacon and sausage infused with cranberry and clementine  
*Roast potatoes, Savoy cabbage and Brussels sprouts with chestnuts,  
Roast parsnip and carrot, red wine gravy*

Braised Buttercross Farm blade of beef  
*Buttered mash, Savoy cabbage and Brussels sprouts with chestnuts,  
Roast parsnip and carrot, port jus*

Oven baked fillet of cod  
*Olive mash, tomato and Mediterranean vegetable sauce*

Filo parcel nut roast, cranberries and chestnuts **v**  
*Buttered mash, Savoy cabbage and Brussels sprouts with chestnuts,  
Roast parsnip and carrot, red wine gravy*

### **To finish**

Pecan and cranberry tart  
*Cheshire Farm mince pie ice cream*

Sticky toffee fig pudding  
*Stem ginger crème Anglaise*

Dark chocolate truffle torte  
*Chantilly cream, raspberry coulis*

## Vegan Christmas Menu





### To start

Chunky leek and potato broth, served with crusty bread


Quinoa, pomegranate, broccoli salad,  
*burnt orange Moroccan dressing, harissa Khobez flatbread*

### To follow

Satay marinated tofu   
*Tenderstem broccoli, roasted peanuts, pickled red onion, roasted butternut and soy sauce*

Smoky baby aubergine   
*Filled with curried lentils, sweet potato purée, coconut sauce*

### To finish

Mango and passion fruit soya milk panna cotta   
*Cardamom pod poached pineapple*

Vegan sticky toffee pudding  
*Dairy free vanilla ice cream*