



Festive Ladies Lunch

To Start

Tomato & Red Lentil Soup
Artisan Bread, salted butter

Cured Gravdax of Salmon
Beetroot, dill & rye crostini

Chicken Liver Parfait
Brioche melba toast & Red Onion Chutney

Crispy Goats Cheese
Chicory, orange & walnut salad

To Follow

Butter Roasted Turkey
Pigs in blankets, apricot stuffing, Traditional accompanies – Pan Roast red wine jus

Salmon Fillet
Chive crushed potatoes, tender stem broccoli, lemon hollandaise

Lamb Rump
Arabic cous cous- ras el hanout yoghurt, pomegranate dressing

Beetroot Risotto
Beetroot crisps, mascarpone, rainbow chard

To Finish

Traditional Xmas Pudding
Brandy crème anglaise

Milk Chocolate Torte
Honeycomb & dark chocolate & orange sauce

Vanilla Panacotta
Mulled wine soaked berries & brand snap cracker

Festive Cheeseboard
2 local cheeses, celery, Cinnamon spiced chutney & crackers