

# CHRISTMAS PARTY MENU

## Starters

Winter squash velouté (V)

Gin cured salmon, dill mayonnaise, fennel, and cucumber.

Pigeon terrine with foie gras, morello cherry, sourdough croutons, micro cress.

## Mains

Roast Turkey, stuffing, pigs in blankets, chateaux potatoes, honey roasted parsnip, carrots and seasonal vegetables, red wine jus, and Yorkshire pudding.

Whole roasted Plaice, lemon and brown shrimp bur noisette, crispy capers, caramelised new potatoes, and green beans.

Fennel seed and root vegetable Wellington, crispy kale, pumpkin seed pesto, chateaux potato, and seasonal vegetables. (V)

## Desserts

Christmas pudding served with brandy cream (V)

Chocolate and salted Caramel torte, rum and raisin ice cream (V)

Baked Yuzu cheesecake, stem ginger ice cream (V)