

# CHRISTMAS MENU

## STARTERS

### **Beetroot Falafels** **Vg**

Sweet and tangy falafels loaded with chick peas, beetroot and lively spices.

### **Brandy and Herb Chicken Liver Pate (gluten)**

Seductive French Brandy and garden herbs laced through chicken liver pate.

### **Tomato, Goats Cheese and Basil Tartlet (gluten, milk, egg, mustard) **V****

Golden pastry case with a cheese and basil quiche filling, sundried tomatoes and a creamy goats cheese top.

## MAINS

### **Vegan options available**

Served with Roast and new potatoes and seasonal vegetables.

### **Traditional Roast Turkey (gluten, milk, egg)**

Roast turkey breast, served with stuffing, pigs in blankets and Yorkshire pudding.

### **Mustard Glazed Waldorf Chicken (gluten, nut, mustard, celery)**

Chicken breast filled with sausage-meat, celery, red apple and walnuts and glazed with wholegrain mustard.

### **Beef with Horseradish and Coriander (gluten, milk)**

Prime cuts of beef, slow cooked with horseradish, coriander and vegetables.

## DESSERTS

### **Mango and Passionfruit Mousse Cake (sulphur dioxide) **Ve****

Biscuit base with a mango mousse topped with passionfruit glaze.

### **Chocolate and Toffee Meringue (milk, egg, soya) **V****

Two meringues sandwiched and covered in a combination of fresh cream, toffee pieces, caramel pieces, toffee sauce and dark chocolate shavings.

### **Christmas Pudding (gluten, milk) **V****

Traditional pudding with spices and mixed fruit.

**£20.00 per person**

**SERVED FROM 1st DECEMBER until 23rd DECEMBER**