



3 Courses Private Christmas Party £49 per person

STARTER:

Spiced butternut squash soup (VE)

Butter and bread roll.

Ardennes pate

Red cabbage and onion chutney, baguette.

Haddock, leek and cheddar fishcake

Rocket leaves and sweet chilli sauce.

Scottish smoked salmon (Halal) (DF) (V)

Cucumber dill pickles, celeriac slaw, rye bread

MAIN:

Turkey paupiette

Roasted potato, red cabbage, carrot, gravy.

Cod Ioin

Potato cake, sauteed garlic spinach, poached egg, bearnaise sauce.

Cranberry and orange grilled chicken (GF) (Halal) (DF)

 $Cranberry\ and\ orange\ glazed\ chicken,\ .\ Served\ with\ roasted\ potatoes,\ parsnip\ puree,\ roasted\ carrots,\ tender\ stem\ broccoli\ and\ gravy$

Nut roast (VE)

Red cabbage, carrot, vegan gravy.

DESSERT:

Chef selection of mini bite size desserts

Selection of cheese and biscuits board with crackers and chutney