

PROVISIONERS

Provisioners Christmas Day lunch

Soup

Roasted parsnip & apple soup
Artisan bread with virgin olive oil & balsamic vinegar

Appetizers- buffet

Turkey & cranberry ballotine
Ham hock & herb terrine
Seafood platter, cocktail sauce

Salads-buffet

Roast sweet potato, red & white chicory, harissa
Kale, avocado & orange, quinoa, pumpkin seeds
Bulgur wheat, roast butternut, sage, goats' cheese
Mesclun salad, balsamic dressing & garlic croutons
Marinated olives, tomatoes & grilled vegetables

Main course- ala carte

Orange & cranberry stuffed turkey, carrot & swede, pancetta
or
Pan seared sea bass, crab remoulade, sweet potatoes, fennel sauce
or
Baby aubergines, blue cheese hummus, citrus bulgur wheat, pomegranate

Desserts- buffet

Provisioners Christmas pudding, walnuts, coffee & brandy
Chef selection of desserts, cookies & gingerbread
Exotic fruit platter
European cheese, bread and biscuits

Newby loose leaf tea, Shakedown Cafetiere & mince pies

Bookings max 8pax per table

Available only on the 25th December for lunch 12:00 – 16:00

Christmas crackers

Jazz singer

69.00 per person + service charge

All drinks on consumption