

Festive BANQUETING MENU

STARTER

Confit Duck Leg & Apricot Terrine

Pickled Shallots, Crisp Ciabatta Croute

Roast Cauliflower Soup (Ve)

Chestnut Crumble, Chive Oil

MAIN COURSE

Turkey & Sage Roulade

Pomme Anna Potato, Pig's in Blankets, Roast Parsnip,

Brussel Sprouts

Pithivier of Maple Glazed Swede & Roast Walnut (Ve)

Vegan Feta, Roast Parsnip, Brussel Sprouts, Thyme & White Wine Sauce

DESSERT

Gingerbread Latte Cheesecake

Espresso Gel, Salted Caramel Ice Cream

(Can be adapted to vegan and gluten free)

Please notify us of dietary requirements a minimum of 7 days prior to arrival

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.