



FESTIVE MENU- PARTYS OVER 8 ONLY

Party Name:

Party Date:

Party Number:

Party Time:

Let's Start

Sweet potato and carrot soup (V) (VE) (GF) served with a bread roll and butter.

Cranberry and brie filo parcel (V) with a salad garnish and tomato salsa.

Honey mustard marninated salmon (GF) on a mixed salad with a French dressing.

Chicken liver and brandy pate served with red onion marmalade and toast

The Main Event

Slow roasted turkey saddle with sage, onion and apple stuffing, chipolata sausages and bacon.

Slow cooked braised beef (GF) in a red wine jus, with pot roast vegetables.

Cod, salmon and leek pie (GF) topped with mashed potato and cheddar cheese.

Butternut squash, spinach and sage Wellington (V) baked in pastry with gravy and

haloumi wrap in aubergine blankets.

All above served with roast and mashed potatoes, seasonal vegetables.

Jackfruit, chickpea, coconut and potato curry (V) (VE) (GF) served with basmati rice.

Sweets

Christmas pudding with brandy sauce.

Chocolate orange tarte with ice cream. (VE)

Black cherry and cream roulade.

Numbers in party having one course

Numbers in party having two course

Numbers in party having three courses

Notes (Please advise of any dietary or allergy requirements)