



STARTERS

Cream of broccoli soup topped with croutons (Vegan)

Smoked salmon and cream cheese parcel served with fresh leaves and drizzled with a cucumber and chive dressing (GF)

Bread-crumbed brie wedge with a cranberry and orange dip (V and can be adapted for GF)

Bruschetta of roasted vegetables, Serrano ham and mozzarella with a basil vinaigrette (Can be adapted for GF)

MAINS

Turkey escalope with a cranberry and sausage meat stuffing, served with roasted chateau potatoes, a vegetable parcel, thyme roasted Brussel sprouts and a turkey jus (Can be adapted for GF)

Fillet of beef served on dauphinoise potatoes with a vegetable parcel, thyme roasted Brussel sprouts and a red wine jus (GF)

Roasted fillet of haddock topped with a creamy mussel and prawn sauce served with roasted chateau potatoes and a vegetable parcel (GF)

Traditional vegetable moussaka served with a Greek salad and tzatziki dip (GF, V and can be adapted for Vegan)

DESSERTS

Traditional Christmas pudding with brandy sauce (Vegan version available)

Chocolate and orange roulade served with mango coulis and fresh berries Raspberry pavlova (GF)

Cheese platter with grapes and celery (Vegan & GF versions available)