

OUR FESTIVE MENU

Prosecco cocktail on arrival

Canapés

Handpicked Dorset crab bruschetta
Roast vegetable carpaccio & avocado bruschetta (vegan)

To Start

Chicken liver pâté with red onion jam & toast
Twice baked Lambton & Jackson smoked salmon soufflé
Toasted goats' cheese with balsamic roasted figs & toasted hazelnuts
Blossom baked pear with a crunchy maple pecan crumb
& winter leaves (vegan)

Main

Carved lemon & thyme free-range roast chicken & our baked and glazed ham
Free range pigs in blankets
Apricot & chestnut pork stuffing

Or

Baked onions stuffed with chestnuts, almonds, macadamias, pine nuts, Puy lentils, rice, Portobello mushroom, sweet potato & spinach with balsamic roasted tomato sauce (vegan)

Both with

Homemade cranberry sauce
Homemade bread sauce (vegan option available)

Duck fat roast potatoes (vegan option available)
Blossom & thyme roasted roots
Glazed carrots & creamed savoy cabbage (vegan option available)

Or

Fillet of seabass baked in a paper pocket, roast red pepper filled with cherry tomatoes,
with wilted spinach & crushed new potatoes

Please indicate at the time of pre-ordering whether you would like roast potatoes / roots / carrots & creamed savoy sides, rather than red pepper / spinach & crushed new potato sides

Desserts

Homemade Christmas pudding with brandy butter & double cream
Lemon tart with double cream
Warm chocolate fondant
Frozen pink cheesecake (vegan)

To Finish

Coffee & chocolate truffles
Coffee with dark chocolate & sea-salt popcorn (vegan)

Christmas Offer on our Beautiful Organic Wines

Rocky Road Semillon Sauvignon Blanc 2016 Australia btl £26
Rocky Road Shiraz 2015 Australia btl £26