

# FESTIVE MENU

*Celebrate the Artisan Way*

## STARTER

**Smoked Tomato Soup (Ve)**  
served with warm artisan breads

**Prawn & Avocado Bruschetta**  
prawns, avocado, Marie Rose sauce, lettuce, fresh bread

**Chicken Liver & Port Parfait**  
served with toasted brioche and sweet onion chutney

**Homemade Sausage Roll**  
sweet onion chutney

## MAINS

**Roast Turkey**  
with all the trimmings! Roast potatoes, stuffing, pigs in blanket, seasonal vegetables, homemade Yorkshire Pudding and gravy

**Shoulder of Lamb**  
slow cooked minted shoulder of lamb, roast potatoes, seasonal vegetables, minted gravy

**Festive Burger**  
beef patty, pig in blanket, brie and cranberry sauce

**Baked Salmon**  
roast potatoes, seasonal vegetables, homemade Yorkshire Pudding and gravy

**Slow Cooked Beef Blade**  
creamy mash, seasonal vegetables & red wine jus

**Vegetable Wellington (Ve)**  
root vegetables, chestnuts, cranberry jus

## DESSERT

**Christmas Pud**  
hot brandy sauce

**Winter Mess**  
meringue, whipped cream, winter berries and spiced berry compote

**Apple & Caramel Tart (Ve)**  
vegan vanilla ice cream

**Salted Caramel Bombe**  
chocolate shell, salted caramel mousse and hot chocolate sauce