

## **CHRISTMAS ROAST DINNER MENU 2 COURSE** **(Served to the table)**

A selection of artisan breads & butter

Individual Roast Norfolk turkey roulade stuffed with a handmade pork, orange soaked apricot & sage stuffing

Festive nut loaf with vegan gravy (Vegan)

### **Served with**

Pigs in blankets

Crunchy roast potatoes

Handmade Yorkshire puddings

Shredded sprouts with sautéed onions

Braised red cabbage with apples and spices

Roasted roots with herbs

Traditional bread sauce

Natural turkey jus

Cranberry sauce with port and orange

### **Dessert Course**

A luxurious chocolate and orange torte laced with Tai Maria served on chocolate soil with fresh cream

Raspberry and vanilla creme brûlée with mulled baked fruits

**Fresh filter coffee, a selection of teas and mince pies**