

# CHRISTMAS FESTIVE LUNCH

# **STARTERS**

#### CHICKEN LIVER PÂTÉ

Cognac and chicken liver pâté served with red onion marmalade, dressed mixed leaves and freshly baked ciabatta bread

#### **ROASTED BUTTERNUT SQUASH AND SWEET POTATO SOUP (v)**

Served with freshly baked ciabatta bread

**HONEYDEW MELON (V) (VG) (NG)** 

Fanned honeydew melon with a berry compote

# MAINS

#### **ROAST TURKEY (NG)**

Turkey paupiette wrapped in bacon and filled with sage and onion stuffing garnished with traditional trimmings

#### **BAKED SALMON (NG)**

Served with roast potatoes and a lemon and tarragon butter

#### **BUTTERNUT SQUASH, BRIE, BEETROOT & TRUFFLE INFUSED TART (V)**

All served with seasonal vegetables

## **DESSERTS**

**CHRISTMAS PUDDING (V) (NG)** 

Traditional festive pudding with brandy sauce

### **BLACKCURRANT AND PROSECCO CHEESECAKE**

Served with a berry compote

#### SALTED CARAMEL CHOCOLATE TORTE

Served with pouring cream

Please ask for vegan alternatives