Festive Platter Menu

OPTION 1: £13 PER PERSON
- Shoestring fries (V)
- Pulled turkey nachos
- Sweet potato falafel with tzatziki sauce (VV)
- Garlic, thyme onion mushrooms (VV)
- Spiced chicken goujons Worcestershire dip
- Breaded mozzarella with berry jam

OPTION 2: £17 PER PERSON
- Shoestring fries (V)
- Pulled turkey nachos
- Crispy fried marinated halloumi chilli sauce (V)
- Sweet potato falafel with tzatziki sauce (VV)
- Garlic, thyme onion mushrooms (VV)
- Spiced chicken goujons Worcestershire dip
- Breaded mozzarella with berry jam
- Pigs in blankets
- Grilled chorizo with honey and wine

DESSERTS: £2.50 EACH
- Baileys cream profiteroles with chocolate sauce
- Mini sultana rum pudding
- Mini chocolate coated donuts with brandy dipping sauce

Dietary requirements can be catered to upon request; please inform the team upon ordering.
Festive Sit Down Menu

TWO COURSES: £18
THREE COURSES: £22

STARTERS

Chicken and duck parfait marinated with brandy, mango chutney and crusty bread.

Smoked Salmon, avocado and radish toast with fresh cheese, mustard, honey and dill sauce.

Grilled goats cheese with serrano ham, walnuts, mixed leaves and fig vinaigrette (v or optional vv).

Mushroom, leek and potato soup with thyme cream, grilled mushrooms and crusty bread (v or optional vv).

MAINS

Roast turkey with cumberland sauce, brussel sprouts, gravy and roast potatoes.

Slow roast shoulder of Welsh lamb with confit potatoes, vegetables and cider gravy.

Honey-butter glazed salmon, creamy dill sauce, toasted nuts and pomegranate.

Courgette stuffed with mushroom and vegetable duxelles with a vegan white wine and cheese sauce (vv).

DESSERTS

Baileys and chocolate cheesecake (v)

Gluten free vegan chocolate brownie and raspberry sorbet (vv)

Coconut cream with a mango and almond biscuit

Traditional Christmas pudding (v)

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