

Festive Dining

**2 COURSE £25PP / 3 COURSE £29PP
MUST BE PREBOOKED AND PREORDERED**

Glass of Prosecco

Appetiser

Spiced Butternut Squash and Ginger Soup
toasted pumpkin seeds and golden rapeseed oil

Duck and Fig Terrine wrapped in Pancetta
fig and white balsamic dressing

Entrees

Turkey Paupiette with Sage and Onion Stuffing
pigs in blankets, roast potatoes, sweet glazed carrots and parsnips,
brussel sprouts and gravy

Pan Seared Sea Bream
crushed new potatoes, braised savoy cabbage,
wild mushrooms and cream sauce

Homemade Vegetarian Cottage Pie
roast potatoes, sweet glazed carrots, parsnips and brussels sprouts

Desserts

Christmas Pudding Cheesecake
brandy sauce

Spiced Chocolate Pot
mulled berries

Tea, Coffee, and Mince Pies