

Glass of prosecco & canapes on arrival

LET'S BEGIN

Prawn & Crayfish Cocktail Slices of granary bread

Mini Baked Camembert Studded with rosemary & clementine drizzled with fig chutney with toasted ciabatta

> Butternut, Rosemary & Sage Soup Toasted cheese crouton

THE MAIN EVENT

Traditional Roast Turkey Slices of roast turkey crown, pig in blanket, sage & onion stuffing, roast potatoes, roasted parsnips, Yorkshire pudding, fresh vegetables, cauliflower cheese & gravy

Slow Cooked Pork Porchetta Roast potatoes, roast parsnips, fresh vegetables with a cranberry peppercorn sauce

Chestnut Seed Roast (V) (Ve)
Chestnuts, pumpkin, sunflower seeds, bulgur wheat, carrots, onion & herbs. Served with roast potatoes, seasonal vegetables & gravy

DESSERT

Traditional Christmas Pudding Brandy sauce

Da Bombe A butternut & whiskey bomb with rum & raisin ice cream

> Lemon & White Chocolate Pavlova Fresh cream

> > FINALEVENI

Petit Fours & Coffee