



Christmas
DINNER
MENU

Prosecco Reception

STARTERS

Smoked mackerel paté on beetroot blini,
pickled cucumber and chicory

Roast winter vegetable antipasti,
hummus, sourdough pitta bread (v)

MAIN COURSE

Slow cooked maple-glazed pork belly, pulled pork bon bon,
sautéed sprouts, glazed carrots, thyme roast potatoes

Beetroot wellington, chestnut and mushroom stuffing,
clementine-spiced Chantenay carrots, honey roasted parsnips,
roasted potatoes, mulled wine jus (v)

DESSERTS

Mini dessert assiette of
Winter berry pavlova

Clementine posset with ginger bread biscuit
Dark chocolate torte with white chocolate
cream and raspberries

Cheese cart
Tea and coffee