

FESTIVE *wine tasting*



3rd DECEMBER

MENU

Course One

Smoked salmon blinis with beetroot purée and chive crème fraîche

Course Two

Braised blade of beef, creamy mash, maple-glazed carrot spear, red wine gravy

Course Three

Turkey ballotine, parsnip purée, cranberry sauce

Course Four

Gingerbread Christmas trifle

VEGAN ALTERNATIVES

Course one

Beetroot, walnut & sunflower pâté with apple chutney

Course two

Chestnut & cranberry nut roast with mash, maple-glazed carrot spear, and red wine gravy

Course three

Wild mushroom wellington, parsnip purée and cranberry sauce

Course four

Gingerbread Christmas trifle

