



Christmas Party Menu 2019

To start

Roast winter tomato soup and basil oil (v,vg,gf)

or

Local charcuterie with balsamic onions and rocket

both served with rosemary and sea salt focaccia

(gluten free bread available on request)

Main course

Roast chicken breast

Pommes Anna, leeks and greens, caramelised carrot puree, salsa verde
and chicken gravy (gf)

Or

Cashew & pumpkin nut roast

Pommes Anna, leeks and greens, caramelised carrot puree, salsa verde
and vegetable gravy (v,vg,gf)

Dessert

White chocolate blondie with cream and lemon sauce (gf)