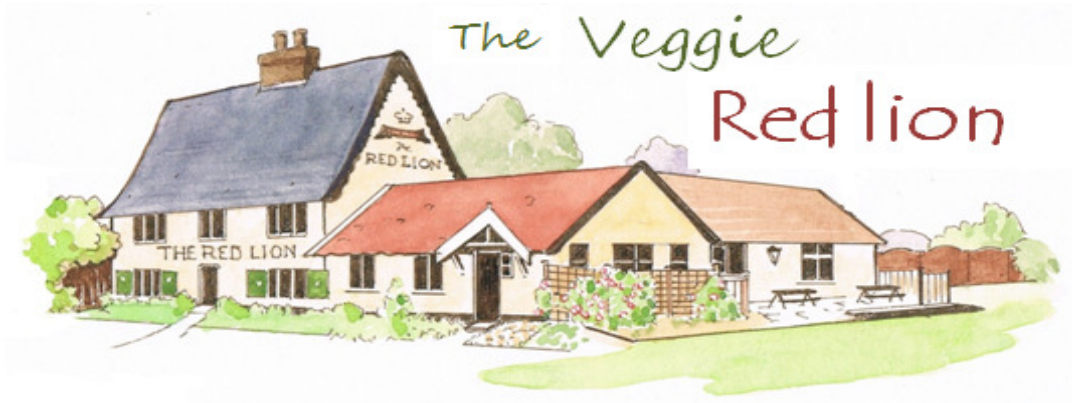


## Christmas at



### To begin :

Brie and asparagus savoury cheese cake  
Roasted courgette and Stilton flutes served with a rocket salad and balsamic syrup  
Spiced butternut squash soup with garlic croûton (VO)  
Caramelised pear, walnut, radish and chilli smoked tofu salad with a sherry and mustard vinaigrette and home made croutons (VO)  
A section of Indian appetizers with a tamarind dip (VO)

### To follow :

Chestnut and porcini mushroom pudding stuffed with whiskey soaked prunes and served with a rich port wine gravy (VO)  
Shredded Asian vegetables served in a filo pastry basket with a mild massaman curry sauce and sesame noodles (VO)  
Fig, squash, spring onion and cherry tomato cannelloni baked with a creamy Gorgonzola sauce  
Roasted celeriac, parsnip, swede, thyme and rosemary puff pastry parcels served with a Madeira jus (VO)  
Sweet potato, artichoke and butter bean Tagine with a toasted sunflower seed, cranberry and spinach cous cous and an African flat bread (VO)

### For dessert :

Chocolate brownie and baileys sundae  
Lemon and lime cheesecake  
Christmas pudding with brandy cream or custard (VO)  
A selection of sorbets in chocolate baskets (VO)  
A collection of cheeses and crackers

(VO) - This dish is, or can be, adapted for Vegans  
- Booking and pre-order essential

£21.90 per head - Available from the 1<sup>st</sup> to 23<sup>rd</sup> of December - Booking and pre-order essential