
FESTIVE GATHERING

STARTERS

Smoked haddock fishcake served with tartar sauce and caper berries
Ham hock and chicken terrine served with fruit chutney and warm ciabatta
Parsnip and maple soup (ve)

MAINS

Mulled duck leg confit served with dauphinoise potato, parsnips, carrots, sprouts and jus
Suggested pairing: pinot noir, Wild Ferment, Errázuriz (Chile)

Turkey paupiette served with dauphinoise potato, parsnips, carrots, Brussel sprouts and jus
Suggested pairing: chardonnay, The Federalist (California)

Sweet potato, cashew and apricot chutney tart, served with fondant potato, parsnips, carrots and Brussel sprouts and vegan gravy (ve)
Suggested pairing: chardonnay, The Pick (Australia)

ChalkStream® trout fillet in a Prosecco and lobster sauce served with Pommes Anna potato, tendestem broccoli and baby carrots,
Suggested pairing: sauvignon blanc, Mud House, Marlborough (New Zealand)

DESSERTS

Christmas plum pudding and brandy sauce (v)
Chocolate and coconut tart served with a raspberry coulis (ve)
Biscoff cheesecake served with a toffee sauce (v)

