

CHRISTMAS MARKET DINNER

£40 per person | £20 children (2 - 12 years)

BREAD & SOUP

- 🌿 Artisan bread selection (V,B,W,S,Se)
- 🌿 Spiced parsnip soup (V)
- 🌿 Croutons (V,S,W), 🌿 pumpkin seeds (V), 🌿 crispy onions (V,W)

FESTIVE SALADS

- 🌿 Spinach and rocket with roasted figs and clementine dressing (V,SD)
- Roasted beetroot, walnut, goat's cheese and pomegranate (V,D,SD,Wn)
- 🌿 Maple marinated slaw with cabbage, red onion, carrots and toasted pinenuts (V,SD)
- Roasted sweet potato, curried raisins, orzo and feta, with yoghurt dressing (V,D,SD)
- 🌿 Mixed salad leaves (V)
- 🌿 Herb vinaigrette (V,SD), honey and mustard dressing (V,Mu), 🌿 balsamic vinegar (V), 🌿 extra virgin olive oil (V)

DELI SELECTION

- 🌿 Pickled cabbage (V,SD), 🌿 sweetcorn (V), 🌿 cucumber (V), 🌿 cocktail gherkins (V,Mu,SD), 🌿 olives (V), 🌿 croutons (V,W,S), 🌿 pickled onions (V,SD), 🌿 tomatoes (V), 🌿 pumpkin seeds (V), 🌿 red onion (V), 🌿 capers (V,SD), 🌿 crispy onions (V,W), hard boiled eggs (V,E)

APPETISERS

- Pork pies with apple chutney (W,D,E,SD)
- Falafel with tzatziki dressing (V,D,SE,C,W)
- Smoked salmon mousse blinis (W,F,D,E)
- Red onion and goat's cheese tart with pesto cream cheese (V,W,D,E)
- Milano and Napoli salami, Serrano ham and peppered pastrami with assorted condiments (SD)
- Chicken liver parfait, red onion marmalade, toasted brioche (D,E,SD,W)

FROM THE CARVERY

- Marinated roasted turkey and slow roasted beef
- Cranberry pork sausage wrapped in bacon, sage and onion pork stuffing
- Turkey gravy (SD), 🌿 cranberry sauce (V,SD), 🌿 apple sauce (V)

HOT BUFFET

- Braised beef brisket with pearl onions and chestnuts (SD)
- Steamed salmon with lentils and spinach (F,D,C,SD)
- Thai steamed mussels cooked with Thai green curry, coconut milk and coriander (M)
- Chicken and tarragon hot pot with puff pastry (W,D)
- Potato gnocchi with ricotta, peas and mint (V,W,E,D)
- 🌿 Chestnut roast with Madeira gravy (V,S,SD)
- 🌿 Plant-based meatball marinara with roasted vegetables (V,S)

SIDES

- 🌿 Thyme roasted potatoes (V)
- Cauliflower cheese (V,D,W)
- 🌿 Steamed kale, peas and broccoli (V)
- 🌿 Winter spiced red cabbage (V)
- Yorkshire puddings (V,W,D,E)
- 🌿 Maple glazed carrots and parsnips (V)
- Brussels sprouts (V)

ASIAN FLAVOURS

- Curry of the day *(allergens displayed on the buffet)*
- Aloo Gobi - cauliflower and potato flavoured with Indian spices (V,MU)
- Traditional Indian Dal (V)
- Aromatic steamed rice with chickpeas and cumin seeds (V)
- Tamarind glazed chicken wings
- Poppadoms (V), naan bread (V,W), mango chutney (V), mint raita (V,D)

DESSERTS

- Selection of hand-made pastries, tarts and cakes *(allergens displayed on the buffet)*
- Hot Dessert
- Traditional Christmas pudding (V,W,SD)
- Custard (V,D)
- 🌿 Fresh fruit salad (V)
- Soft Whipped Vanilla Ice Cream (V,D)
- Chocolate shavings (V,D,S), hundreds and thousands (V,D,S), crushed meringue (V,E), 🌿 desiccated coconut, chocolate sauce (V,D,S), toffee sauce (V,D,SD), 🌿 strawberry sauce (V,SD)