

THE DEEP CHRISTMAS MENU

£32PP FOR 50-180 GUESTS
£34PP FOR 30-50 GUESTS

STARTERS

HOMEMADE CREAM OF WINTER VEGETABLE SOUP

With crusty bread roll v

Can be requested VN/DF, Can be requested GF with GF bread

PRESSED TERRINE OF PORK SHOULDER AND HAM HOCK TOPPED WITH AN APPLE AND THYME JELLY

Served with dressed leaf, apple chutney, bread crisps and crackling stick

PRAWNS WRAPPED IN SCOTTISH SMOKED SALMON

On a pea shoot salad with Marie rose sauce, cherry tomatoes and fresh cucumber

Can be requested GF with GF bread

MAIN COURSES

TRADITIONAL ROAST TURKEY

With homemade stuffing and sausages wrapped in bacon, finished with gravy DF

Can be requested GF

SALMON FILLET

With crushed new potato cake flavoured with chives and spring onions on buttered mange tout with a white wine cream sauce DF, GF

CHARRED VEGETABLE TOWER

With a spring onion crushed potato cake chunky ratatouille and a tomato and basil sauce VN, DF, GF

All served with Potatoes roasted in garlic and thyme, baton carrots and Brussel sprouts

DESSERTS

TRADITIONAL 'FLAMED' CHRISTMAS PUDDING

With rum sauce VN

Can be requested GF

BAKED VANILLA CHEESECAKE

With mulled wine, spiced fruit compote and chocolate stick

FRESH FRUIT SALAD

VN, DF, GF

COFFEE

Freshly Filtered Coffee with After Dinner Mints served by staff from the coffee station

Menu key: V = Vegetarian, VN = Vegan, GF = Gluten free, DF = Dairy free