

# FESTIVE BUFFET

## sample menu



### STARTERS

**Parsnip & Apple Soup (V, GF/DF on req)**  
served with homemade bread

**Bloody Mary Prawn Cocktail (GF/DF on req)**  
served with garlic & herb crackerbreads

**Three Cheese Tartlet (V)**  
Served with red onion marmalade  
and herb salad

### DESSERTS

**Double Chocolate Mousse (GF)**  
served with textures of blackberry

**Vanilla Creme Brulee (GF)**  
With Mulled Berry Compote

**Christmas Pudding (DF on req)**  
Served with Brandy Sauce

### MAIN COURSES

**Traditional Roast Turkey (GF/DF on req)**  
roast potatoes, Yorkshire Pudding,  
rich gravy and seasonal vegetables

**Wild Mushroom & Spinach Wellington (V)**  
with red wine jus, roast root vegetables  
and parmesan pomme puree

**Herb Breaded Haddock Fillet  
(GF/DF on req)**  
on a trio of tomato, red repper,  
chilli & basil risotto

2 COURSES @ £25

3 COURSES @ £30

