



3 Course Plated

To Start

- * Winter Squash, Ginger & Crispy Sage Soup
Homemade Bread Roll & Butter **(V)**
- * Cinnamon Poached Pear, Blue Cheese & Toasted
Walnut Watercress Salad **(V)(Gf)**
- * Classic Bloody Mary King Prawn Cocktail with
cucumber, Homemade Bread Roll & Butter
- * Pan Seared Duck Breast, Spiced Winter Berry
Coulis & Sumac Beetroot Crisp **(Gf)**

Main Course

- 
- * Brie, Spinach & Cranberry Filo Parcel **(V)**
 - * Chestnut Mushroom & Peppercorn Chicken Supreme
 - * Fennel & Pistachio Crusted Salmon Fillet

Served with: Rosemary & Sea Salt Roasted Baby Potatoes,
Maple Roasted Carrots & Seasonal Greens

To Finish

- * Sticky Toffee Pudding, Salted Caramel
Sauce, Mascarpone & Toasted Pecans
- * White Chocolate Cheesecake with Ginger
Biscuit base & Winter Berry Coulis

50.00 per person





Sharing Winter Feast

Bite Size Nibbles

- * Avocado Mutabal, Pomegranate & Sesame Bites (Vg)(Gf)*
- * Beetroot Cured Salmon, Wasabe Cream Cheese & Pickled Cucumber Blinis*
- * Maple & Sesame Chipolatas (Gf)*
- * Honey Whipped Ricotta, Fig & Prosciutto Crackers (Gf)*

Main Event

- * Garlic & Thyme Roast Chicken & Pigs in Blankets (Gf)*
- * Salmon, Leek & Dill Filo Tart*
- * Chestnut Mushroom, Walnut & Pomegranate Roasted Squash (Gf)(V)*

Trimmings: *Dauphinoise Potatoes, Maple Roasted Sprouts, Root Vegetables, Buttered Greens, Sage & Onion Stuffing*

To Finish

*Profiterole Platter with a selection of accompaniments:
Warm Chocolate Dipping Sauce, Salted Caramel, Fresh Winter Berries & Crushed Toasted Hazelnuts*

50.00 per person

