

## LUNCH WITH SANTA

## STARTERS

Roasted Pepper, Courgette, Red Onion and Goats Cheese Tarte Tatin, Rocket Leaf Salad, balsamic dressing (adapt ve) (v) (adapt gf) (adapt df) (p)

Smoked Mackerel Pate, Baked Artisan Bread Selection, Mixed Leaf Salad, Horseradish Dressing (adapt gf) (p)

Confit Chicken and Ham Hock Terrine, Confit Wild Mushrooms, Tarragon Mayonnaise (gf) (df)

Celeriac, Pancetta and Thyme Soup (adapt gf) (adapt df) (adapt ve) (adapt v)

## MAINS

Roast Breast of Suffolk Turkey, Cumberland Sausage Sage and Onion Stuffing, Pigs in Blankets, Roast Potatoes (adapt gf) (adapt df)

Slow Roasted Topside of Beef, Red Wine Jus, Roast Potatoes (gf) (df)

Cumberland Sausage Sage and Onion Stuffed Roast Loin of Pork, Red Wine Jus, Roast Potatoes (gf) (df)

Salmon, Leek and Shallot Tart, Mash Potato, Roasted Baby Vegetables (p)

Balsamic Onion and Portobello Mushroom Wellington, Charred Vegetables, Roast Potatoes and Vegan gravy (adapt ve) (v) (adapt df)

SERVED WITH SELECTION OF FESTIVE VEGETABLES AND YORKSHIRE PUDDINGS

## DESSERTS

Homemade Baked Vanilla Cheesecake (v)

White Wine and Ginger Pear Trifle, Amaretti Biscuits (v)

Mulberry Homemade Christmas Pudding, Brandy Custard (v) (adapt df) (adapt gf)

White Chocolate and Cranberry Bread and Butter Pudding, Vanilla Custard (v)

Lemon Tart, Lime Cream, Raspberry Gel (v)

Selection of Sorbets - Lime, Mango, Blackcurrant, Raspberry (v) (ve)

Selection of ice-cream - Vanilla, Strawberry, Mint Chocolate, Chocolate (v) (adapt ve)