

# 3 COURSE FESTIVE MENU

## STARTERS

### **SPICED BUTTERNUT SOUP** (ve)

Vegan feta, toasted walnut, coriander

### **ROASTED FENNEL & PEAR SALAD** (v)

Caraway & veggie parmesan

### **CHICKEN LIVER PÂTÉ**

Red onion marmalade, sourdough toast

## MAINS

### **ROAST CHESHIRE TURKEY** or **ROAST TOPSIDE OF BEEF**

Seasonal stuffing, pigs in blankets, gravy

### **MUSHROOM, CRANBERRY & LENTIL WELLINGTON** (ve)

Vegan pastry, gravy

*All served with roast potatoes, roasted roots,  
caramelised sprouts and shallots, bread sauce, gravy*

### **PAN SEARED SEA BASS, SPICED CHICKPEAS & CAULIFLOWER**

Giant couscous, chilli, honey & soy,  
tossed greens, toasted cashews

## CHRISTMAS PUDDING CLUB

### **STICKY TOFFEE PUDDING** (ve)

Vegan ice cream, butterscotch sauce

### **BAKED VANILLA CHEESECAKE** (v)

Fresh berries, honey syrup

### **SELECTION OF VEGAN ICE CREAM & SORBETS** (ve)