

# 3 COURSE FESTIVE MENU

2 COURSE £18 • 3 COURSE £22

## 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)

# FESTIVE BUFFET MENU

£15 PER HEAD

## **SESAME SWEET POTATO FALAFEL** (ve)

Tahini yoghurt, coriander & flat parsley

## **HUMMUS & POMEGRANATE** (ve)

Coriander oil, harissa, nigella seeds and flatbread

## **SPICED TURKEY TENDERS**

Cranberry aioli

## **STICKY CHIPOLATAS**

Honey & pommery mustard glaze

## **VEGGIE BLACK PUDDING FRITTERS** (ve)

Apple & cider sauce

## **CURED MEATS & CHEESEBOARD**

Fresh bread, chutneys and pickles

## **ROASTED BEETS, ORANGE, TOASTED HAZELNUT** (ve)

Rosemary and balsamic roasted beets,  
vegan crème fraiche, dill

## **BEAN KOFTAS** (v)

Mint yoghurt, coriander, pomegranate,  
fennel, rose harissa