THREE-COURSE FESTIVE FEASTING MENU

A wonderfully warm way to dine that brings everyone together around the table. Generous sharing bowls and platters are served to each table for guests to help themselves to and pass around, with no need for pre-orders or individual choices.

SHARING STARTERS

Box-baked Camembert with Garlic & Rosemary Focaccia (V)

Roast Tomato & Saffron Arancini with Rocket & Watercress Salad (GF & VG)

Charcuterie - Dried, cured & smoked meats with Artisan bread, olives, cornichons & nut-free pesto

MAIN COURSE

MAIN

Roast Norfolk Turkey Breast (GF)

Rich Beef Bourguignon (GF)

Spiced Butternut Squash & Beetroot Wellington (VG)

SIDES

Pigs in Blankets
Sage & Onion Stuffing Balls (VG)
Thyme Roast Potatoes & Parsnips (VG & GF)
Cauliflower cheese (V)
Honey Roasted Carrots (VG & GF)
Brussel Sprouts (VG & GF)
Spiced Christmas Cabbage (VG & GF)
Gravy (VG & GF)

CANAPE DESSERTS

Homemade Mince Pies with Brandy Butter

Chocolate Brownies with Fresh Strawberries (GF & VG)

Fresh Fruit Pavlova (GF)