

Starters

Selection of rustic breads
Roasted parsnip and carrot soup (V) GF
Cold cuts served with dressings and pickles
Platter of pâté and melba toast with fig chutney
Fish platter to include prawns, smoked trout and GF
peppered mackerel

Mains from the carvery

Roast turkey crown with gravy
Roast topside of beef with yorkshire pudding
Vegetarian strudel with tomato sauce and savoury rice
Baked salmon in a white wine and prawn sauce

All served with roast and new potatoes, seasonal vegetables, stuffing and pigs in blankets

Dessert Station

Profiterole Tower **V**Exotic fruit salad **V (e) GF**

A selection of cheesecakes and gateaux **(V)**Traditional Christmas pudding with brandy custard **(V)**



