

## Festive Party Menu 2019

Roast Carrot Soup,  
Toasted Cumin Seeds, Coconut, Red Pesto

Bocconcini, Beetroot Quinoa, Tenderstem Broccoli,  
Honey Roast Pumpkin Seeds, Gem Lettuce, Lemon Oil

A Tart of Chapel and Swan Smoked Salmon  
with Smoked Haddock and Creamed Winter Leeks,  
Parsley Crumb, Winter Salad

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A Parcel of Locally Produced Roast Turkey  
filled with Sage, Onion and Cranberry Stuffing  
with Smoked Bacon and Rich Red Wine Jus

Ginger Teriyaki Marinated Fillet of Sea Bream,  
Anise, Pickled Heritage Carrots, Parmentier Potatoes,  
Coriander and Mango Salsa

Roast Beetroot, Smoked Cheese and Caramelised Onion Quiche,  
Creamed Spinach and Sautéed Chestnuts

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Classic Christmas Pudding,  
Brandy Sauce

Dark Chocolate Mousse  
with Orange Caramel, Brownie Biscuit, Citrus Mascarpone

Platter of Cheese and Biscuits  
with Grapes and Celery

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Coffee & Mini Mince Pies