

OVEN-READY
CHRISTMAS DINNER

DELIVERED CHILLED
ON 24TH DECEMBER
(CHARGES MAY APPLY)

2 COURSES £38 OR 3 COURSES £43

STARTERS

Twice Baked Gruyère Cheese Soufflé

Toasted Crostini

Lobster, Crayfish & Prawn Pate En Croute

Courgette & Chickory Salad. Piccalilli Puree

Braised Beef Cheek

Leek & Mustard Fricassee. Beef Jus. Crispy Leeks.

MAINS

Winter Spice Turkey Breast

*Stuffed with Pork Stuffing, Wrapped in Streaky Smoked
Bacon with Red Wine Jus*

Beef Wellington (£4 supplement)

*Grass-Fed Fillet of Beef Coated with Pork & Mushroom
Duxelles, Wrapped in Parma Ham and Puff
Pastry with Red Wine Jus*

Nut Roast Wellington (v)

with vegetarian red wine jus

*All mains accompanied with Garlic & Thyme Potatoes (v),
Honey Carrots & Parsnips (v), Pigs in Blankets or Veggie
Pigs in Blankets (v), Brussel Sprouts (v), Orange &
Cranberry Braised Cabbage (v), Stuffing*

DESSERTS

Mince Pie

Brandy & Vanilla Custard

Sticky Ginger Pudding

Toffee Sauce & Clotted Cream

Spiced Poached Pear

Mulled Wine Syrup. Almond Brittle