

FESTIVE FEASTING MENU

£26.95PP

- TO BEGIN -

Served sharing style down the centre of your table

FESTIVE PLATTER

Maple glazed pigs in blankets, apple & sage arancini, mini goat's cheese & mulled cranberry eccles cake, duck & chicken leg rilette, truffle hummus. Focaccia crostini

GREEK MEZZE PLATTERS ^(V)

Hummus, tzatziki, olives, falafel, chick pea and feta parcels, Greek salad & toasted breads

- MAIN COURSE -

Choose one from the following

ROLLED TURKEY

Filled with dried fruit & chestnut seasoning, pigs in blanket, home-made jus, traditional trimmings

BRAISED BEEF FEATHER BLADE

Creamy cabbage and pancetta, truffle roasted potatoes ^(GF)

BAKED HERB CRUSTED HAKE

Braised medley winter vegetable & lentil champagne velouté

CRISPY FRIED SQUID

Thai vegetable & wild rice salad, soy & chilli dressing ^(GF)

KALE & SWEET POTATO PIE

All the traditional festive trimmings ^(VV,V)

OPEN FALAFEL & GRILLED HALLOUMI FLAT BREAD

Tabbouleh, pomegranate, fresh mint & roasted vegetables, tahini & herb mayonnaise ^(V)

- DESSERT PLATTER -

Served sharing style down the centre of your table

Mini treacle tarts, mince pie truffles + peanut butter fudge ^(N)

V: VEGETARIAN / VV: VEGAN / GF: GLUTEN FREE / N: CONTAINS NUTS /
VVA: VEGAN ALTERNATIVE / DFA: DAIRY ALTERNATIVE



LEAF