

# Shared Christmas Party Menu



Warm bread roll, thyme butter & smoked sea salt gf\* vg\*

## Starters

Chestnut mushroom soup, tarragon oil, parsnip crisps gf vg

Pressed game terrine, pickled blackberries, orchard apple chutney gf

## Mains

Sage & rosemary slow roasted Turkey roll, confit leg & apricot stuffing,  
hearty gravy gf

Baked Puy lentil & root vegetable cottage pie, port wine jus vg gf

*Both dishes are served with thyme roasted potatoes, maple glazed carrots, wilted  
Brussels sprout, Chef's cranberry sauce*

## Desserts

Espresso Martini brownie, dark chocolate sauce, vanilla ice cream gf

Stewed Kent plums & rose wine crumble, cinnamon custard gf vg

vg - vegan    v- vegetarian    gf - gluten free    \* available upon request

*Please inform us of any additional dietary requirements or allergies  
when sending your pre-order*