

CHRISTMAS MENU 2020

Shared Christmas dinner – Nightfall Banquet

25/11 – 22/12 (Tue – Sat)

7:15 pm – midnight

**Christmas Winter Wonderland themed venue, live entertainment
5 course meal, free wine and ale with dinner, disco**

Winter green vegetable soup with Turmeric and mint (V)

Oak smoked salmon with beetroot salad and salmon caviar

Lemon and thyme roast chicken with turkey chipolatas, root vegetables, baby potatoes, Brussel sprouts and rosemary jus

Spiced apple tart with caramel sauce and Chantilly cream

Mince pies

Vegetarian option:

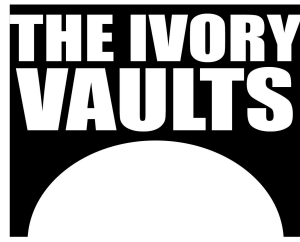
Winter green vegetable soup with Turmeric and mint (V)

Quinoa and cannellini beans salad with sweet and spicy pepper sauce and pomegranate seeds

Goat cheese tart with pear and onion chutney and roasted pine nuts

Spiced apple tart with caramel sauce and Chantilly cream

Mince pies



CHRISTMAS MENU 2020

Shared Christmas lunch – Midday Feast

04/12 – 18/12 (Thur and Fri)

12:15 pm – 4:00 pm

**Christmas Winter Wonderland themed venue, live entertainment
5 course meal, half bottle of wine, afternoon disco**

Winter green vegetable soup with Turmeric and mint (V)

Quinoa and cannellini beans salad with sweet and spicy pepper sauce and
pomegranate seeds

Turkey with cranberry and orange stuffing, turkey chipolatas, root vegetables,
baby potatoes, Brussel sprouts and rosemary jus

Spiced apple tart with caramel sauce and Chantilly cream

Mince pies

Vegetarian option:

Winter green vegetable soup with Turmeric and mint (V)

Quinoa and cannellini beans salad with sweet and spicy pepper sauce and
pomegranate seeds

Goat cheese tart with pear and onion chutney and roasted pine nuts

Spiced apple tart with caramel sauce and Chantilly cream

Mince pies