



MENU

STARTERS

Roasted Carrot, Parsnip & Thyme Soup (V)
served with crusty ciabatta slices
(gluten free bread and vegan bread available upon request)

Brie, Cranberry & Caramelised Walnut Tart (V)
Filo pastry filled with creamy melted brie, topped with cranberry sauce
and sprinkled with caramelised walnuts

Homemade Chicken Liver and Rosemary Pate
served with spiced red onion chutney and toasted sourdough
(GF without chutney, gluten free bread available upon request)

Melon Balls and Orange Cocktail (GF & VG)

MAIN COURSE

Traditional Roast Turkey (GF)
served with gammon, pig in blanket, seasonal stuffing,
crispy roasted potatoes, seasonal vegetables and a rich jus

Salmon Fillet with a Watercress Sauce (GF)
served with baby potatoes and seasonal vegetables

Lentil & Cranberry Loaf (VG & GF)
served with roasted potatoes, seasonal vegetables and a vegetable jus

DESSERT

Traditional Christmas Pudding (V)
with brandy sauce or custard
(GF & VG option available upon request)

Tiramisu (V)
a creamy, rich dessert, layered with coffee steeped sponge biscuits

Eaton Mess (V & GF)
a delicious combination of meringue, berries and
whipped cream, drizzled with coulis

GF - Gluten Free V- Vegetarian VG - Vegan