

GALA NIGHTS CHRISTMAS CARVERY 3 COURSE

Canapes

A trio of canapes to enjoy ready at your table

Fire cooked red pepper and hummus on a blinis (V)

Festive spring roll on cranberry (V)

Vegetable pakora on mango (V)

Carvery Buffet

Honey Glazed Whole Gammon baked with cloves, bay leaves and red onion

Marmalade-Glazed Roast Turkey, homemade pork sausage wrapped with crispy bacon

Roasted Loin of Pork & Burnt Apple Puree

Roast Herefordshire Beef cooked pink arranged on dressed rocket

Homemade caramelised red onion, rosemary and goats cheese tartlet (V)

Traditional chestnut and cranberry nut roast topped with salsa rossa (Vg) (GF)

served with

Yorkshire puddings, Crisp roasted potatoes and rosemary, Glazed and minted new potatoes, Buttered swede mash, Cauliflower cheese, Garlic butter sauteed greens, Chantenay carrots napped with a zesty orange oil, Organic sprouts and chestnuts, French style peas, Braised red cabbage, Caramelised onion and thyme stuffing, Gravy and Vegan Gravy, Mint Sauce and Cranberry Sauce

Pudding Cart

Chefs flaming traditional Christmas pudding with brandy sauce

Triple chocolate Fudge cake and Chantilly cream

Cheese board with cheeses from around the world with luxury crackers and homemade chutneys

Luxury fresh fruit salad with double cream

£55 per person