

Christmas 'GIN'GLE BELL BALL MENU

STARTER

Duck Liver And Port Paté

Apricot and cracked pepper glaze, fig and cranberry relish, rustic rye sourdough toast

Roast Parsnip, Sweet Potato and Red Lentil Stew [VG]

Harissa and toasted cumin seeds

Cucumber and Mint Sorbet

Lime gin syrup

MAIN

Roast Breast Of Turkey

Sage & onion stuffing, wrapped in streaky bacon with buttered Hasselback potatoes, sautéed shredded Brussels sprouts, honey & thyme roasted root vegetables, green peppercorn jus

Cracked Pepper Seared Beef Medallions

Gratin potatoes, sautéed Brussels sprouts with smoky bacon, honey & thyme roasted root vegetables, redcurrant & red wine jus

Roasted Stuffed Romano Pepper [VG]

Haricot, courgette and olive cassoulet and herb panko crumb, carrot and red pepper puree, Brussels sprouts, spiced cauliflower florets, herb roasted new potatoes

DESSERT

Chocolate & Orange Zest Gin Tiramisu

Espresso and gin-soaked ladyfingers, orange marscapone, cocoa

Chocolate Truffle Brownie Torte [VG] [GF]

Hensol blood orange zest gin and ginger syrup, cocoa nibs

*Terms and conditions apply. All guests seated on tables of 10/12. Please advise of any special dietary requirements in advance.
Dietary requirements and intolerances: Denotes dishes suitable for - gluten free [GF], vegetarian [V] and vegan [VG].