



DINNER

Canapés

Knuckle of Pork Terrine, Red Onion Jam and Toasted Brioche
Brie and Cranberry Tartlets with Thyme Crumb

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Twice Baked Kiln Smoked Salmon and Herb Souffle,
Watercress, Saffron and Caviar

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Wild Mushroom and Chestnut Velouté
Toasted Garlic and Herb Croutes

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Roast Whittlefold Farm Prized Bronze Turkey,
Cranberry and Chestnut Stuffing, Pigs in Blankets,
Goose Fat 'Roasties', Seasonal Vegetables and Roasting Jus

Homemade Bread and Cranberry Sauce

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The Great British Cheeseboard,
served with Allen's Chutney and Artisan Biscuits

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Traditional Christmas Pudding with Prune Puree,
Crystallised Ginger and Honeycomb Ice Cream

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Freshly Brewed Coffee

Mini Mince Pies and Selection of Aballu Artisan Petits Fours