











All served in individual dishes for guests to pick and choose.

# **Mains**

### Mushroom, chestnut and lentil loaf (VG)

Pressed lentil loaf, studded with wild mushrooms and chestnuts, roasted root vegetables and vegetable gravy

#### Salmon in a white wine velouté

Poached salmon, saffron puréed potatoes, buttered leeks, bound in a white wine velouté

#### **Christmas dinner in a bowl**

Roast breast of turkey, mini sausage and bacon bites, cranberry stuffing, Brussels sprouts, roast carrots and potato topped with gravy

#### Lamb risotto

Pressed slowly cooked shoulder of lamb, roasted pumpkin risotto with sage dressing



## **Desserts**

Mince pies and Christmas cake





Please note some of our dishes contain traces of allergens, if you have any specific dietary requirements, please speak with a member of the catering team.

