

CHRISTMAS DINNER

starters:

Parsnip and Bramley Apple Soup (ve)
with granary bread

Duck Liver Parfait
with toasted bread

Smoked Haddock Fishcake
with chili jam and watercress

Beetroot and Goats Cheese Salad (v)
with pickled blackberries

mains

Traditional Turkey Dinner
served with stuffing, pigs in blankets, homemade Yorkshire puddings, thyme roast potatoes, seasonal vegetables and gravy

Mushroom and Squash Wellington (ve)
served with thyme roast potatoes, , savoy cabbage and a vegetable gravy

Oven Roast Salmon Supreme
with cherry tomatoes, thyme roast potatoes and dill sauce

desserts

Traditional Christmas Pudding (v)
served with brandy sauce

Locally Sourced Cheese Board (v)
with homemade chutney and crackers

Chocolate Orange Torte
with Belgian chocolate sauce and Showroom vanilla ice cream (v)

Selection of Showroom Sorbets (ve)