

## Christmas Day box – all the hard work has been done for you!

*Includes a mini bottle of Prosecco, still mineral water and sparkling mineral water per person*

A delicious, 3 course, Christmas Day dinner – all you need to do is re-heat following our easy instructions – minimal effort and hardly any washing up!

£45 per person – delivery or collection on Christmas Eve - **All orders in by the 20<sup>th</sup> of December**

Choose one item from each course and add any optional extras

### First course

- ❖ Duck liver pate with a cherry compote and sourdough Melba toast
- ❖ Prawn cocktail – baby gem lettuce, burnt cherry tomatoes, fresh North Atlantic prawns, with a harissa & lime Marie Rose sauce and a crusty brown roll
- ❖ Mushroom & tarragon pate with a mulled, sticky, red onion marmalade & sourdough Melba toast (V)
- ❖ Saffron roasted butternut squash with crispy kale, toasted pine nuts & a blood orange and wholegrain mustard vinaigrette (V & Vegan)

### The main event

- ❖ Roast Turkey with all the trimmings plus pork, apricot & orange stuffing, bread sauce, cranberry sauce & a delicious rich jus
  - ❖ Slow braised featherblade of beef with all the trimmings and a red wine glaze
  - ❖ Nut roast Wellington (V and vegan) with all the trimming and a vegetarian jus

All served with the following trimmings:

Honey & soy roasted carrots and parsnips  
Goose fat roast potatoes (Thyme & rosemary roasted new potatoes for V and Vegan)  
Pigs in blankets (V and Vegan will be Quorn version)  
Brussel sprouts with bacon and walnuts (V and Vegan without bacon)  
Cauliflower cheese (Vegan will be roasted cauliflower)

### To finish with

- ❖ Christmas pudding with rum sauce
- ❖ Baileys cheesecake with a redcurrant compote
- ❖ Dark chocolate & hazelnut chocolate delice with a coffee anglaise

### Optional Extras

- ❖ Cheese board – 4 cheeses; Yorkshire Blue, Wensleydale & Cranberry, Mature Cheddar & Smoke Applewood with gourmet crackers, grapes, celery, mulled sticky red onion marmalade, blackened Cajun tomato chutney and a half bottle of Port - £10 per person
  - ❖ Homemade mince pies (6) with a vanilla and brandy Chantilly cream – £8
    - ❖ Carrot & swede £3
    - ❖ Creamy mash £3
    - ❖ Extra roast potatoes £4
    - ❖ Extra pigs in blankets £3

Please call to discuss gluten free options and for allergens information - 01274834268

**Adults - £45 per person and Children under 10 - £20 each**

	Number of adults	Children (under 10)
<b>First course</b>		
Duck liver pate		
Prawn cocktail		
Mushroom pate		
Butternut squash		
<b>Main event</b>		
Roast turkey		
Featherblade of beef		
Not roast wellington		
<b>To finish with</b>		
Christmas pud		
Baileys cheesecake		
Chocolate delice		

<b>Optional Extras</b>	
Cheese board	
Mince pies (6)	
Carrot & swede	
Creamy mash	
Extra roast potatoes	
Extra pigs in blankets	

Name.....Contact number.....

Address.....

.....Postcode.....