



CHRISTMAS MENU ***SELECTOR

STARTERS

- Curried Parsnip Soup, Parsnip Crisps & Coriander Yoghurt
- 2. Ham Terrine, Piccalilli Puree, Confit Egg Yolk, Pea Shoots & Polenta Chips
- 3. Old Style Prawn Cocktail, Brown Bread, Grated Egg & Micro Parsley



MAIN COURSE

- Turkey Porchetta, Cocotte Potatoes, Honey & Balsamic Roasted Vegetables, Red Currant Jus
- 2. Slow Roasted Blade of Beef, Creamed Potatoes, Honey & Balsamic Roasted Vegetables, Ale Gravy
- 3. Salmon, Cod & Spinach Mille Fuille, Creamed Potatoes, Honey & Balsamic Roasted Vegetables Chimichurri Hollandaise
- 4. Gnocchi, Spinach, Butternut Squash & Sage with Toasted Pumpkin Seeds & Crumbled Feta

DESSERT

- Traditional Christmas Pudding & Brandy Sauce
- 2. Chocolate Brownie Cheesecake Pot, Strawberry Compote & White Chocolate Snow
- 3. Selection of English & Continental Cheese with Celery, Crackers, Chutney & Pickles



HOG ROAST MENU

120 MINIMUM



Whole Roast Hog Carved & Pulled by one of our Chefs.
Pulled BBQ Jack Fruit (For Vegetarians & Vegans)
Sage, Onion & Garlic Stuffing
Potato Wedges with a selection of dips
Apple Sauce
Soft Bakers Baps
Chimichurri Sauce
BBQ Sauce
Mustard
Selection of Desserts

CHRISTMAS BUFFET MENU

Selection of Sandwiches & Wraps
Sausage, Sage & Onion & Cranberry Rolls
BBQ Chicken Skewers
Mini Poppadom's with Tikka Jack Fruit & Chilli
Feta Filled Fried Olive with Lemon & Dill Aioli
Filo Prawns with Thai Mayonnaise
Fresh Fruit Platter
Millionaires Brownie







2023 EDITION

CHRISTMAS MENU

воок TODAY!

01733 563947 hospitality@theposh.com