

# flower pot

## STARTERS

(v) Roasted Butternut Squash & Sweet Potato Soup with Caramelised Onion Loaf

Duck, Fig & Pistachio Terrine with Cornichons, Pear & Ginger Spiced Chutney and Crusty Bread

(v) Goats Cheese & Caramelised Red Onion Tart with Cherry Tomato & Thyme Confit

Char-grilled Smoked Mackerel with Pickled Beetroot Carpaccio, Watercress and Wasabi Dressing

## MAINS

Traditional Roast Turkey with Sage & Onion Stuffing, Sausages wrapped in Bacon, Roast Potatoes and Parsnips, Seasonal Vegetables and Gravy

Roast Tenderloin of Pork stuffed with Apricot & Chestnut Stuffing with Creamed Sweet Potatoes, Buttered Greens and Cider Jus

Pan-fried Fillet of Sea Bass with Chive & Caper Potato Cake, Wilted Spinach and Lemon Butter

(v) Roasted Vegetable and Feta Moussaka with Aubergine, Courgette, Lentils, Chickpeas and Tomatoes in a creamy Béchamel Sauce with Afghan Bread

## DESSERTS

Festive Christmas Pudding with Brandy Sauce and Rum & Raisin Ice Cream

White Chocolate Panna Cotta with Berry Compote and Almond Wafers

Sticky Toffee & Date Pudding with Toffee Sauce and Vanilla Ice Cream

Cheese Selection with Biscuits and Pear & Ginger Spiced Chutney

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2 courses £22.95

3 courses £25.95

Plus a complimentary glass of Prosecco for those who dine with us from the party menu between 27th November and 13th December!

An optional 10% service charge will be added to your bill of which 100% goes to the team serving you.

Our dishes contain ingredients that may cause allergic reactions. For a detailed allergen breakdown please ask to see a copy of our allergen fact sheet. Please let us know if you have any special dietary needs.