ashornehill

Meet & Celebrate Menu

Starters

Lightly Spiced Butternut & Apple Soup, Sage Oil **VG**, **GF**

Pressed Chicken, Apricot & Pancetta Terrine,
Winter Piccalilli, Tender Leaf **DF**, **GF**

Sweet Roast Parsnip, Preserved Lemon Dressing,
Coriander Seed Granola, Fresh Pomegranate Seeds **VG**, **GF**

Main Course

Pot Roast Turkey Roulade, Herb & Pork Stuffing Wrapped in Smokey Bacon,
Fondant Potato, Charred Brussels, Winter Roots, Pan Gravy **GF**, **DF**

Harissa Roast Salmon, Red Pepper Dressing, New Potato, Broccoli,
Broadbean & Pea Sauté, Pea Shoots **NF**, **DF**, **GF**

Baked Vegan Polenta Cake, Lentil Ragu Sautéed Wild Mushrooms,
Wilted Green Vegetables, Onion Gravy **VG**, **GF**, **NF**, **DF**

Dessert

Classic Christmas Pudding, Brandy Sauce
Blackberry Pavlova, Star Anise Cream **V**, **NF**, **GF**

Selection of Cheese & Biscuits, Homemade Chutney **V**, **NF**

VG – Vegan **GF** – Gluten Free **V** – Vegetarian **NF** – Nut Free **DF** – Dairy Free