

STARTER

BBQ SALMON SALAD with pickled cucumber & scallion, baby new potato, quail eggs, beetroot, grain mustard dressing

CREAM OF LEEK & POTATO SOUP

ST TOLA'S GOATS CHEESE & CARAMELISED RED ONION TARTLET baby kale, spinach & pomegranate salad with spiced baby pear & toasted walnut dressing

FRICASSEE OF CHICKEN & WILD FOREST MUSHROOMS in puff pastry case

MAIN

ROAST SIRLOIN OF BEEF with a cracked black pepper sauce (C)

ROAST STUFFED TURKEY & HAM with a cranberry gravy

BAKED FILLET OF HERB CRUSTED HAKE sauce vierge

SWEET POTATO, CHICK PEA & SPINACH CURRY with turmeric rice, poppadum, cucumber raita & mango chutney (VG)

All served with steamed vegetables, champ & gratin potatoes

DESSERT

CHEFS TRIO OF DESSERTS

Chocolate brownie cake | Apple pie with creme Anglaise | Profiterole, toffee sauce