

Holiday Plated Dinner

BUTTERNUT SQUASH SOUP

Ginger, Thyme, Crème Fraiche

MINI SEEDED BRIOCHE BUN

Sesame, Poppy, Rosemary

BRUSSEL SPROUT, HONEY CRISP SLAW

Parmigiano Reggiano, Walnuts, Lemon Vinaigrette

SAGE ROAST TURKEY

White & Dark Meat, Traditional Gravy, Cranberry Sauce

TRADITIONAL STUFFING WITH SAGE & ONIONS

HERB MASHED POTATOES

GREEN BEANS

Mint, Lemon (GF/DF/NF)

STICKY TOFFEE PUDDING

Vanilla Crème Anglaise