

# CHRISTMAS PARTY MENU

## STARTER – TO SHARE

Baked Chorizo, Tomato, Onion & Roasted Peppers in Red Wine

Greek Yoghurt & Cucumber Tzatziki Dip (V)

Marinated Pitted Olives (VG)

Lemon & Coriander Hummus (VG)

Spinach, Beetroot & Goat's Cheese Salad with Mint & Chillies (V)

Couscous Salad with Tomato, Raisin, Cucumber, Lemon & Mint (VG)

Served with warm pitta breads & focaccia (VG)

or

VG option (plated).

Tomato, Smoked Aubergine & Chickpea Tagine (VG)

Coconut Yoghurt & Cucumber Tzatziki Dip (VG)

Marinated Pitted Olives (VG)

Lemon & Coriander Hummus (VG)

Spinach, Beetroot & Coconut Feta Salad with Mint & Chillies (VG)

Couscous Salad with Tomato, Raisin, Cucumber, Lemon & Mint (VG)

Served with warm pitta breads & focaccia (VG)

## MAIN

Glazed Somerset Turkey Breast with Orange Marmalade and Rosemary, Pigs in Blankets, Red Onion Stuffing and Rich Gravy

or

Spiced Butternut Squash, Chestnut & Feta Baklava (VG) (plated)

## DESSERT

Festive Trio: Belgian Chocolate Brownie, Christmas Pudding Cheesecake with Cherries, Earl Grey Poached Pear with Cranberries & A Gingerbread Crumb

or

Spiced Poached Pear with Christmas Pudding and Vegan Custard (VG)

VG OPTION TO BE PRE-ORDERED FOR  
THOSE WHO REQUIRE

ALL OTHER ALLERGIES/INTOLERANCES  
CAN BE CATERED TO WITH PRIOR  
NOTIFICATION