

STARTERS

MUSHROOM SOUP (GFA, V, VE)

MUSHROOM SOUP, FINISHED WITH A SWIRL OF CREAM SERVED WITH A WARM BREAD ROLL.

SMOKED SALMON PATE

SMOKED SALMON PATE WITH GHERKINS, LEMON AND HERBS SERVES WITH MELBA TOAST

PARMA HAM AND MELON

CHPROSCIUTTO DI PARMA WITH FRESH MELON, CRACKED BLACK PEPPER, AND A TOUCH OF EXTRA VIRGIN OLIVE OIL

MAINS

ROASTED TURKEY (GFA)

ROASTED TURKEY SERVED WITH PIGS IN BLANKETS, CRISPY ROAST POTATOES, HONEY-ROASTED CARROTS AND PARSNIPS, BRUSSELS SPROUTS, SAGE & ONION STUFFING, YORKSHIRE PUDDING, AND GRAVY

FESTIVE CRUMB SALMON

SALMON FILLET CRUSTED WITH A CRANBERRY AND THYME SERVED WITH DAUPHINOIS POTATOES AND SEASONAL VEG

CHESTNUT ROAST (VE)

CHESNTNUT AND PUMPKIN SEED ROAST WITH CRISPY ROAST POTATOES, HONEY-ROASTED CARROTS AND PARSNIPS, BRUSSELS SPROUTS, SAGE & ONION STUFFING, YORKSHIRE PUDDING, AND GRAVY

DESSERTS

CHRISTMAS PUDDING (VE, GF)

A CLASSIC FESTIVE FAVOURITE, SERVED WARM WITH BRANDY CREAM

CHOCOLATE ORANGE TORT (VE)

CRISP CHOCOLATE BISCUIT CRUMB TOPPED WITH A RICH CHOCOLATE ORANGE TRUFFLE MOUSSE

RASBERRY GIN CHEESECAKE (VE, GF)

BISCUIT BASE TOPPED WITH A COLD SET VANILLA CHEESECAKE, FINISHED WITH RASPBERRIES IN A RASPBERRY & PINK GIN SAUCE

TO BOOK EMAIL: EVENTS@LEXDENWOOD.CO.UK