

# Christmas Menu 2026

## Executive Box



### Starters

Rustic Ardennes Pate with Pickles

Served with Colourful Leaves with a Caramelised Red Onion Chutney

A Generous Succulent Selection of Cold Water Prawns, Mussels and Crabmeat  
With Lemon Wedges and Crisp Salad with a Traditional Tomato and Lemon Mayo (GF)

A Platter of Cured Meat Charcuterie

Prosciutto, Honey Roast Ham and Mozzarella Drizzled with a Pesto and Balsamic Dressing

A Trio of Mediterranean Sundried Tomatoes, Marinated Olives in Garlic Oil and Smoked Houmous

Tender Leaf Salad

Artisan Bread Basket Selection (V)

### Mains

Roast Traditional Turkey with Trimmings and a Roast Jus

Served with Seasoned Roast Potatoes and a Selection of Winter Seasonal Vegetables

Vegetable Tagine Tart (V) (VE)

Pastry Tart Filled with Grilled Vegetables, Butternut Squash, Pumpkin Seeds and Quinoa

Served with Seasoned Roast Potatoes and a Selection of Winter Seasonal Vegetables

### Desserts

Chocolaté Truffle Brownie Torte (V) (VE)(GF)

Sicilian Lemon Cheesecake (V)

Cheeseboard (V)

A Nutty English Mature Cheddar, a Soft Brie and a Rich and Creamy Stilton  
with Grapes and Biscuits

Please inform your server if you have any food allergies, intolerances or dietary requirements.

Data is obtained from our approved suppliers. As with any catering establishment there is always the potential for cross contamination to occur. Whilst we endeavour to prevent this as far as possible, the nature of allergens means we cannot fully guarantee that cross contamination has not occurred.

