

Christmas Day Lunch 2018

Cream of Leek, Potato & Rocket Soup (vg, gf)
frizzled leeks, garlic croutons

Prawn Cocktail Cups (gf)
traditional prawn cocktail with homemade Marie-Rose dressing served in mini baby gem cups

Winter Panzanella (vg, gf)
torn & toasted Italian style bread mixed with heritage tomatoes, red onion, fresh basil, roasted squash & toasted pine nuts.
Drizzled with a maple-balsamic vinaigrette

Chicken Liver Clementine & Cranberry Terrine Pâté (gf)
rich & creamy chicken liver pâté, with winter flavours of clementine & cranberry. Served with a winter chutney, cranberry dressed rocket & rustic bread

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Roasted Breast of Kentish Turkey & Ham (gf)
with homemade sage stuffing, bacon wrapped Cumberland sausage, Yorkshire pudding
home roasted potatoes, chunky buttered carrots, honey roasted parsnips & Brussel sprouts with chestnuts

Traditional Sirloin of Beef (gf)
with Yorkshire pudding
home roasted potatoes, chunky buttered carrots, honey roasted parsnips & Brussel sprouts

Salmon with Cranberry, Parsley & Pine Nut Crust (gf)
fillet of salmon oven roasted with a breadcrumb crust of cranberries, pine nuts, parsley, lemon & orange zest. Served on a bed of wild rice with a mixed leaf salad

Moroccan Roulade with Chickpea & Pepper Chutney (vg, gf)
cauliflower & turmeric pastry roulade filled with a chickpea & pepper chutney. Served on a bed of wild rice with a red pepper ragout & mixed leaf salad

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Traditional Christmas Pudding (vg, gf)
with homemade brandy sauce

Chocolate & Seville Orange Truffle Torte (vg, gf)
dark chocolate truffle torte with a Seville orange centre, finished with a chocolate & orange ganache, set on a vanilla cookie base

Blueberry Crumble Cheesecake (v, gf)
creamy blueberry cheesecake on a sponge base, filled with a compote of blueberries, sprinkled with a rich biscuit crumble.
Served with clotted cream ice cream & blueberry compote

Great British Cheese (vg, gf)
Somerset brie, Wensleydale with cranberries & English cheddars served traditionally with crackers, pickled onion, chutney, grapes, apple slices & celery

v – suitable for vegetarians
vg – can be adapted to suit a vegan diet*
gf – can be adapted to suit a gluten free diet*
*on request

Christmas Day Lunch 2018

VIK Menu (Very important kids)

Leek, Potato & Rocket Soup (vg, gf)

Potato Skins (vg, gf)
with BBQ dip

Cheesy Garlic Bread (vg, gf)

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Roasted Breast of Kentish Turkey & Ham (gf)
stuffing, pig in blanket, Yorkshire pudding
home roasted potatoes, chunky buttered carrots, honey roasted parsnips & Brussel sprouts

Traditional Sirloin of Beef (gf)
with Yorkshire pudding
home roasted potatoes, chunky buttered carrots, honey roasted parsnips & Brussel sprouts

Cheese & Tomato Pasta (vg, gf)

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Traditional Christmas Pudding (vg, gf)
with homemade brandy sauce

Chocolate Tart (vg, gf)

Punky Ice Cream (v, gf)
vanilla ice cream in a novelty character

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