

## First course

### Smoked Salmon

On a bed of Avocado and Rocket

### Chicken Liver Paté

Served with toasted Brioche

### Parsnip & Honey Soup

A seasonal winter soup garnished with truffle oil

### Ratatouille with Burrata

French Provençal vegetables served with a creamy Italian Mozzarella

## Second course

### Classic Roast turkey

Local woodland nettle fed turkey from Smiths farm. trimmings of vegetables, roast potatoes, pigs in blankets and stuffing.

### Grilled Sirloin Steak & Fries

Complete with cherry tomatoes, salad and a choice of either red wine, peppercorn or mushroom sauce. Cooked to your preference.

### Pan fried Sea-Bass

Accompanied by parsley baby potatoes and seasonal vegetables.

### Vegetarian Wellington

Mushroom, Cranberry and Brie with roasted potatoes and seasonal vegetables.

### Vegan Roast

With all of the trimmings and gravy free from dairy produce.

## Dessert

### Eaton Mess

A muddle of fresh ripe strawberry's meringue & cream.

### Christmas Pudding

Classic spiced Pudding with plenty of Brandy butter.

### White Chocolate & Orange Terrine

A decadent blend of frozen festive ingredients served with hot wild berries.

### Sticky Toffee Pudding

Covered with your choice of vanilla custard or ice cream.

### Cheese board

A selection of cheese with crackers, biscuits grapes & chutney.

