



CHRISTMAS MENU 2023

STARTER:

Celeriac velouté with lemon caper oil & toasted pumpkin seeds

(Gluten free & vegan available on request)

Severn & Wye Smoked salmon tartare, horseradish & beets pure, vinaigrette, dill & rye crumb

Ardennes pate, spiced fruit chutney, micro salad garnish & crostini

MAIN:

British roasted Turkey, chipolatas wrapped in bacon, cranberry sauce,
festive sage & onion stuffing, rich pan gravy

Confit butternut squash wellington served with wild mushroom sauce

Vegan & gluten free alternative provided on the day

DESSERT:

Traditional Christmas pudding, brandy sauce & winter berry compote

Caramel buttercream fudge salted toffee sauce, vanilla ice cream & blossom honey popcorn. (GF)

Madagascar vanilla panna cotta, mini doughnut, honeycomb & raspberry gel

COFFEE & MINCE PIES

SUPPLEMENT:

Local cheese board, apple cider chutney, shaved celery, butter curls, grapes, artisan crackers

(MINIMUM ORDER 8 PEOPLE)

Please ask a member of staff for ingredients or allergy details we may need to know.

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