

KERSEY MILL CHRISTMAS MENU 2022

STARTERS

Winter Vegetable Broth with croutons (Vegan)

Brisket of beef and blue cheese croquette drizzled with a mayonnaise dressing

Mozzarella, cherry tomatoes, rocket, basil and red onion salad (GF and can be adapted for Vegan)

Bruschetta of honey glazed prawns with spring onion, chilli and coriander (Can be adapted for GF)

MAINS

Turkey escalope with a cranberry and sausage meat stuffing, served with roasted chateau potatoes, a vegetable parcel, thyme roasted Brussel sprouts and a turkey jus (Can be adapted for GF)

Two bone rack of lamb with a shredded lamb croquette, vegetable parcel and drizzled with a red wine jus (Can be adapted for GF)

Pan-fried Seabass fillet with parmentier potatoes infused with garlic and oregano served with a herb salad and a salsa verde (GF)

Pea, asparagus and mint risotto (GF, V and can be adapted for Vegan)

DESSERTS

Traditional Christmas pudding with brandy sauce (Vegan version available)

Raspberry roulade served with mango coulis and fresh berries

Chocolate brownie with fresh berries and raspberry coulis (Can be adapted GF and Vegan)

Cheese platter with grapes and celery (Vegan & GF versions available)

Includes Tea and Coffee from a side table

Includes staffing, crockery, cutlery, linen, serviettes