



CHRISTMAS

BANQUET

SHARED MAINS

- 6 HOUR SLOW COOKED LAMB SHOULDER, POMEGRANATE & PISTACHIO, MINTED YOGURT SERVED ON A BED OF JEWELLED COUS COUS
- ROASTED TURKEY BREAST, SALT BAKED ROOT VEGETABLES, CRANBERRY, ORANGE & MINT GRAVY
- COS HEARTS, BACON, PARMESAN, CROUTONS & CAESAR DRESSING
- POTATO SALAD

SHARED MAINS

- CHRISTMAS CHOUX PUFF, EGG NOG PASTRY CREAM/ CREME PATISSIER, SEASONAL FRUITS
- STEAMED GINGER PUDDING, SALTED CARAMEL & PINEAPPLE COMPOTE