

V= VEGETARIAN

VG= VEGAN

GF= GLUTEN FREE

GFO= GLUTEN FREE OPTIONS

Pitch Christmas Set Menu

Two courses | 28pp **Three courses** | 34pp

Starters

Chicken and roasted red pepper skewers with a melted Camembert dipping pot (gf)

Pigs in blankets with rich Merlot gravy (gf)

Tempura battered roast parsnips with a spiced vegan aeoli dip (vg)

Fresh pea and mint fritters served with a garlic and black pepper aeoli (vg)

Mains

Turkey crown basted in Welsh butter, duck fat roast potatoes, garlic sautéed greens, swede mash, Honey roasted carrots and parsnips, cinnamon braised red cabbage, pigs in blankets, sage and onion stuffing, Yorkshire pudding and lashings of Merlot gravy. (gfo)

Hand-made pan fried fish cakes with Cod, Salmon and Pollock, fresh parsley, lemon and cracked black pepper. Served on a bed of pan fried lemon and thyme celeriac and tenderstem broccoli with a fresh parsley sauce. (gf)

Sous vide topside of beef, duck fat roast potatoes, garlic sautéed greens, swede mash, Honey roasted carrots and parsnips, pigs in blankets, sage and onion stuffing, Yorkshire pudding and lashings of Merlot gravy. (gfo)

Carrot and spiced cinnamon marmalade Wellington, crispy vegan roast potatoes, sautéed greens, swede mash, maple roasted carrots and parsnips, cinnamon braised red cabbage, sage and onion stuffing and lashings of vegan rosemary and thyme infused gravy. (vg)(gfo)

Desserts

Key lime pie with a mango sorbet (v)

Truffle brownie chocolate torte served with Jude's vegan ice cream (vg)(gf)

Hand-made confit apple and rhubarb pie with Courvoisier custard (v)

Christmas pudding made with sultanas, cider and plenty of rum served warm with a Courvoisier custard (vgo)