THE Christmas WREATH WORKSHOP

SAT 6 DEC | 11AM-3PM

ROASTED RED PEPPER & TOMATO SOUP WITH CHIVES
sourdough croutons

BLOWTORCHED MACKEREL
horseradish & pea, burnt lemon dressing

WILD MUSHROOMS ON TOAST
cranberry compote, thyme butter (v)

GRILLED TURKEY ESCALOPE
roast sprout salad, crispy potato cake, sage & onion jus

PAN-ROASTED HAKE
white bean & chorizo, kale & roast apple

ROAST SQUASH
vegan feta, roasted peppers & tomatoes, spinach pilaf (ng)(df)(ve)

PAN-ROAST PUDDING
christmas pudding, rum butter, clementine eggnog

BLACK FOREST GATEAU
chocolate genoise, dark chocolate mousse, kirsh macerated cherries

VANILLA PANNA COTTA
gingerbread praline, raspberry gel