

# Traditional Fayre in a spirited setting

Please state choices for each course on your  
**Booking Form**



Roasted parsnip & chestnut soup  
(GF & vegan)



Grilled fresh mackerel fillet with  
horseradish & chive crème fraiche



Warm pigeon breast terrine with caramelised  
tomato chutney



Roast breast of turkey with chestnut,  
date & apricot stuffing;  
pigs in blankets (of course!) and pan-gravy (GF)



Grilled fillet of salmon, blanched fine beans and a warm  
tomato & tarragon sauce (GF)



Baked field mushroom topped with  
fresh cranberry mousse and beetroot crisps  
(GF & vegan)



...all served with rosemary-roasted potatoes and glazed  
seasonal vegetables for the table to share...



Christmas pudding with brandy butter  
& pouring cream



Rich chocolate and spiced orange torte with homemade  
vanilla ice cream



Mulled wine poached pear  
with brandy snaps (GF & vegan)



Union's hand-roasted 'Natural Spirit' coffee or choice of  
tea & mini Moorish treats

**£22.50 + VAT per person**  
**Children aged 4-12, £10**  
**Under 4's free**

