

JINGLE BELLS BALL! 2024

STARTERS

Classic Tomato & Basil soup- With herb croutons & Roll and butter (V/VG)

Fresh Beetroot & Goats Cheese salad- With Roquette and balsamic dressing

Crispy Brie Wedges- Served with salad garnish and cranberry drizzle.

Duck Pate-Orange infused pate served with toasts, garnish, and pickles.

MAINS

Fylde Coast Turkey- Festive locally sourced turkey with pigs in blankets roast potatoes and vegetables, stuffing, and gravy.

Tuscan Butter Salmon-With cream, spinach and tomatoes, Roast potatoes, and seasonal veg.

Sweet Potato & Chickpea loaf -sweet potato, chickpeas, red lentils, caramelised onions, and mixed seeds- Vegan gravy and seasonal vegetables and roast potatoes.

Slow Cooked Beef-Rich beef and red wine casserole with carrots & onions. Seasonal veg and roast potatoes.

DESSERTS

Baked Vanilla Cheesecake-Served with Cherry compote

Tarta Fantastica-Layered chocolate and vanilla ice cream, with chocolate shavings and chocolate sauce

Exotic Fruit salad- Various fruits with raspberry coulis(V/VG/GF)

Tartellete au Citron- buttery shortcrust pastry base with a zesty lemon filling with fruit coulis

Viva!