THiNK:

Christmas Hot Meal Menu

Starters

A selection of nibbles and cold canapes

Choose three of the options below per party:

Crudités with beetroot and dill hummus (vg/ wf/ gf)

Marinated olives (vg/ gf/ wf)

Stilton, fig and walnut mini tart (v)

Brie and cranberry croustade (v)

Beetroot and rye bruschetta (vg) (topped with pastrami or mackerel for meat/ fish option)

Main course

Each person to choose one of the options below, minimum numbers apply:

Cinnamon spiced squash and butter bean casserole with herb and chestnut stuffing crumble (vg)

OR

Lamb tagine with herb and chestnut stuffing crumble (£2 supplement per head for meat option)

Served with

Braised red cabbage with balsamic and apples (vg)

Bubble and squeak roasties: Crushed roast potatoes tossed with pan fried winter greens and brussels, topped with cranberries and pecans (vg)

Dessert

Each person to choose one of the options below:

Mince pie brownies topped with Baileys frosting

Sticky toffee apple cake with medjool date and salted candied seeds (vg/ contains sesame)

Chocolate, orange and cardamom torte (made without wheat or gluten)

All served with brandy cream or vegan cream alternative

£23 per head for 2 courses

£28 per head for 3 courses