



FESTIVE FINE DINING

Please choose one starter, one main and one dessert for all your party with vegetarian alternative were applicable

STARTERS

Celeriac, hazelnut and truffle soup (VE, GF, DF)

Prawn, compressed cucumber & melon salad, spiced marie rose (GF)

Ham hock terrine, apricot relish, radish & pickled shallots, charred focaccia (DF)

Salad of orange marinated feta, quinoa, pickled fennel and pomegranate (V)

All served with a rustic bread roll and butter or plant butter (VE, DF)

MAINS

Turkey, sage & onion wrapped in bacon, roast potato, sauté sprouts, mulled cranberry compote and jus (DF) (GF available)

Slow braised beef, gratin potato, Christmas carrot, mulled cranberry compote and jus (VE, DF, N)

Roast salmon, lemon & basil crumb, sauté potato, tender stem, white wine sauce (GF)

DESSERTS

Traditional Matthew Walkers Christmas pudding, icing sugar & brandy sauce (V)
-also available as gluten free with cream or plant based with plant based cream (VE, GF, DF)

Vanilla cheesecake, caramelised biscuit crumb, mulled wine spiced berry compote, Chantilly cream (V)

Plant based chocolate & clementine torte, passion fruit coulis, salted caramel ice cream (VE, DF)

Served with team and coffee, chocolate mint crisp and plastic free festive crackers

£26.50 plus VAT for two courses

£32.00 plus VAT for three courses

Please pre-order your festive buffet by contacting our team: events@nottinghamvenues.com / 0115 876 0900
Available throughout November & December, subject to availability