



TRENT BUILDING FESTIVE MENU

Please choose one starter, one main and one desert for all your party
with a vegetarian/plant-based alternative were applicable.

STARTERS

All served with a rustic bread roll and butter (VE, DF). NCGI available.

**Spiced carrot & lentil soup enriched with coconut milk, finished
with plant cream, herbs and toasted seeds (VE, NCGI, N, DF)**

**Prawns, Cantaloupe & Galia Melon salad, Bloody Mary-vodka
cocktail sauce (NCGI)**

**Pulled Chicken & apricot pressed terrine, balsamic onion confit,
pickled red onion, crisp raisin & cranberry toast**

**Grilled goats cheese, pickled pears, clementine dressing,
pomegranate (V, NCGI)**

MAINS

**Roast Turkey ballotine, sage & onion stuffing, wrapped in bacon,
roast potato, sprouts, Christmas carrot, mulled cranberry
compote, jus (DF) (NCGI available)**

**Slow Braised Beef, stout, onions & mushrooms, Gratin Potato,
Christmas carrot, cranberry & orange glazed red cabbage, red
wine jus (NCGI)**

**Butternut squash, onion marmalade & spinach tart, Roast potato,
Christmas carrot, cranberry & orange glazed red cabbage, jus (VE,
DF)**

**Grilled red mullet fillet, oregano, thyme, garlic, cayenne,
courgettes in tomato Ragu, parsley potato, salsa Verde (NCGI)**

DESSERTS

**Festive U.O.N mess, mixed winter spiced berries, cream,
meringues (V, NCGI)**

**Vanilla Cheesecake, crushed meringue, raspberry coulis & white
chocolate (V)**

**Sticky toffee pudding, toffee sauce, walnut crumble, pistachio ice
cream (V)**

**Plant based Chocolate cheesecake, almond crumble, caramel
sauce, vanilla ice cream (VE, N)**

**Traditional Matthew Walkers Christmas pudding served warm,
icing sugar & hot brandy sauce (V)**

Also available as Not Containing Gluten Ingredients with cream or
Brandy sauce or plant based with Plant Based Cream (VE DF)

TEA & COFFEE WITH MINT CRISP & FESTIVE CRACKERS

VE – Plant Based | V – Vegetarian | NCGI – Gluten Free | DF – Dairy Free