

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.

£44.00 PER PERSON + VAT

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, NGCI, 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