





## CHRISTMAS PARTY MENU 2024

## Starters

Roasted Parsnip and Chesnut Soup served with toasted bread and butter (V) (VG) (GFA)
Roasted Heritage Beetroot, Goats Curd, Candied Nuts and Watercress (V) (GF)
Salmon Graulax, Pickled Radish, Crostini, Cucumber and Chive Soured Cream
Duck Liver and Orange Pate, Spiced Plum Chutney and Toasted Ciabatta



## Mains

Sweet Potato, Wild Mushroom and Spinach Wellington, Buttered Mash, and Roasted Root Vegetables (VG)(V)

Spiced Crab Linguine, Finished with Dill Oil and Roasted on the vine Tomatoes

Roast Beef or Turkey with all the trimmings

Pan Fried Fillet of Hake on Chorizo and Butterbean Cassoulet with Tenderstem Broccoli (GF)

Baked Aubergine topped with Ratatouille and Vegan Cheddar with Roasted Potatoes, Seasonal Vegetables (GF)(V)

(VG)



## Desserts

Red Wine Poached Pear with Vegan Ice Cream (V)(VG)(GF)

Baileys Cheesecake

Cheeseboard, Selection of Local Cheeses, Celeary, Apple and Chutney (V)

Apple, Plum and Cinnamon Crumble Served with Custard or Ice Cream (VG)(V)(GF)

To book please email windwhistle.largerbookings@gmail.com