

The
ATRIUM

Christmas Fayre Menu

To Start:

Spiced Carrot & Sweet Potato Soup
Homemade Focaccia

Wild Mushrooms On Toast
Sautéed Garlic Mushrooms, Cream & Herb Sauce, Sourdough Toast

Chicken Liver, Brandy & Thyme Pate
Caramelised Onion, Orange & Sultana Chutney, Herb Crostini

Sloe Gin & Beetroot Cured Salmon
Pickled Winter Salad, Horseradish Crème Fraiche

Mains:

Roast Turkey Crown
Pigs In Blankets, Roast Potatoes, Rich Gravy

Roast Rump of Beef
Yorkshire Pudding, Red Wine Jus, Parsnip Puree

Roast Loin Of Cod
Hasselback New Potatoes, Lemon & Parsley Crumb, Seasonal Vegetables

Christmas Nut Roast
Spiced Butternut Squash Puree, Sweet Potato Fondant, Parsnip Crisps

All Mains Served with Seasonal Vegetables on the Side

To Finish:

Traditional Christmas Pudding, Brandy Sauce

Sticky Ginger Toffee Pudding, Butterscotch Sauce, Whiskey & Honey Ice Cream

Belgium Chocolate & Orange Panna Cotta, Chocolate Crisps, Chocolate Soil & Popping Candy

Mulled Wine Pear, Spiced Fruit Granola, Winter Berry Sorbet

Lunch

(12pm-5pm)

2 Course £23.00

3 Course £28.00

Evening

(From 5pm)

2 Course £26.00

3 Course £31.00

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Booking name.....

Date.....

Time.....

Deposit.....

Dish	Quantities
Starters	
Soup	
Mushroom	
Chicken Liver Pate	
Salmon	
Mains	
Roast Turkey	
Roast Beef	
Cod	
Nut Roast	
Dessert	
Christmas Pudding	
Sticky Ginger Toffee Pudding	
Panna Cotta	
Sloe Gin Mulled Pear	

Please let us know about any dietary requirements in your pre-order.

A deposit of £10 per person is required to confirm all Bookings during our busy December period.