



## Boondocks x WGSC Festive Menu

2 course £28 / 3 course £33

Book before October 12<sup>th</sup> for a glass  
of Fizz welcome drink

### Starters

Celeriac & Apple Soup with Truffle Oil (ve)  
Smoked Salmon & Dill Mousse on Rye Crouton  
Warm Goat's Cheese Tart with Beetroot Relish (v)

### Main Course

Traditional Roast Turkey – Hand-carved breast & leg, sage & onion stuffing, pigs in blankets, rich turkey gravy  
Slow-Roasted Beef Sirloin – Served medium with horseradish cream, red wine & shallot jus  
Individual Salmon en Croûte – Salmon fillet wrapped in puff pastry with spinach & lemon-herb cream cheese; served with dill hollandaise  
Stuffed Winter Squash (vegan) – Roasted squash half filled with chestnut, cranberry, wild rice & herb stuffing; topped with toasted seeds and pomegranate glaze  
Mushroom & Chestnut Wellington (v) – Wrapped in golden puff pastry, with caramelised onion & thyme; served with vegetarian red wine gravy

### For the table

Roasted Potatoes with Rosemary (ve) Honey Glazed Chantenay Carrots (v) Buttered Brussel Sprouts with Chestnuts (v) Maple-Roasted Parsnips (ve) Cauliflower Cheese with Crispy Leeks (v) Rich Pan Gravy (meat & veg versions available)

### Dessert

Traditional Christmas Pudding with Brandy Sauce  
Chocolate & Salted Caramel Tart with Clotted Cream  
Poached Pear with Mulled Wine Syrup (ve)

*Menu subject to minor changes, will be made aware before confirming bookings.*

*10% service charge added to bill,*

