

# Festive BISTRO NIGHTS

3 COURSES WITH MINCE PIES & TEA OR COFFEE

£40 PER PERSON | BOOKING ESSENTIAL | FROM 7PM

SATURDAY NOVEMBER 30TH | SATURDAY DECEMBER 7TH | SATURDAY DECEMBER 14TH

## TO START

### ROASTED ROOTS & SAGE SOUP

a warming winter soup served with warm focaccia, a swirl of natural yogurt & crispy sage

### BREADED CHICKEN FILLET

with parmesan cheese, lemon & garlic aioli

### MINI CAMEMBERT

encased in puff pastry with warm focaccia & crudités

### BACON & BRIE FLATBREAD

with cranberry sauce, rocket & balsamic glaze

## MAIN COURSE

### ROAST FREE RANGE ADLINGTON TURKEY

served with sausages wrapped in bacon, pork stuffing, cranberry sauce, bread sauce, roast potatoes, honey roasted parsnips and seasonal vegetables

### POSH FISH AND CHIPS

pan roasted crispy cod loin with hand cut chips, homemade tomato sauce & minted mushy peas

### MEATLESS MEATBALLS

with creamy mashed potato, buttered savoy cabbage, cranberry sauce & vegetarian gravy

### SLOW ROASTED CRISPY BELLY PORK

served with buttered savoy cabbage, roasted carrots, creamy dauphinoise potatoes, apple puree & rich red wine jus

## DESSERT

### BAKED BERRY CHEESE CAKE

with ribbons of fresh strawberries & blueberries with creamy mascarpone & warm winter berry sauce

### RICH CHOCOLATE COOKIE DOUGH

warm with Purbeck toffee ice cream & caramel sauce

### RASPBERRY & WHITE CHOCOLATE TIRAMISU

soaked sponge fingers layered with white chocolate cream & a tangy raspberry compote

### LEMON & ELDERFLOWER PAVLOVA

with a boozy limoncello cream, blueberry compote & passion fruit drizzle

### CHRISTMAS PUDDING

with homemade brandy sauce

## CHEESE

### A SELECTION OF SIGNATURE CHEESES & ARTISAN CRACKERS

(add £4.00)

## TO FINISH

SPECIALITY TEA OR FRESHLY GROUND COFFEE & HOMEMADE MINCE PIES

# CATTOWS FARM

Non refundable deposit required at the time of booking | Gluten free & Vegan options available

Full payment required for parties of 16 + | Menus may be subject to change