



Festive

PARTY LUNCH

3 COURSES WITH MINCE PIES, TEA OR COFFEE

FESTIVE TABLE WITH CRACKERS & TABLE SERVICE

£35 PER PERSON | BOOKING ESSENTIAL - FROM 12PM | GROUPS OF 10+ ONLY

TO START

ROASTED ROOTS & SAGE SOUP

with warm focaccia, a swirl of natural yoghurt & crispy sage

BACON, BRIE & CRANBERRY FLATBREAD

with rocket & balsamic glaze

GOATS CHEESE & BEETROOT SALAD

a mixed leaf salad with roasted beetroot, warm goats cheese & walnuts with a drizzle of honey

MAIN COURSE

ROAST TURKEY GIANT YORKSHIRE

a giant Yorkshire filled with roast turkey, pigs in blankets, stuffing, cranberry sauce, bread sauce, roast potatoes, honey roasted parsnips. Served with festive vegetables

SALMON STEAK

on a bed of tagliatelle with lemony creamed leeks & mushrooms

WILD MUSHROOM & DARK ALE PIE

accompanied by seasonal vegetables and creamy mashed potatoes

DESSERT

CHRISTMAS PUDDING

with homemade brandy sauce

BAKED BERRY CHEESE CAKE

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

WARM CHOCOLATE & CARAMEL BROWNIE

a rich caramel brownie, served warm with banoffee ice cream & dried raspberries

TO FINISH

**SPECIALITY TEA OR LEICESTERSHIRE ROASTED 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 10 + | Menus may be subject to change

