

HQ Nights Christmas Parties 2023

Starters

Roast vine tomato & red pepper soup **VG | GF | DF**
Purple pesto crostini & wild garlic oil

Gravadlax of Scottish salmon **GF(A) | DF**
Dill pickle, sauerkraut, pumpernickel crumb

"Smorgasbord" **GF | DF**
Cured meats, smoked Applewood, fennel & apple slaw, pickled egg, caperberries & rye

Russian salad **VG | GF | DF**
Pickled beetroot, root vegetable crisps & sweet mustard dressing

Mains

Traditional roasted turkey **GF(A) | DF(A)**
Sage and onion stuffing, streaky bacon wrapped chipolata, root vegetable purée

12hr braised brisket of beef **GF | DF(A)**
Roast garlic & onion purée, confit onion & field mushroom, bacon crumb

Pangrattato crusted haddock **GF(A) | DF(A)**
Sauté samphire, tarragon puree & brown shrimp veloute

Roasted aubergine **VG | GF | DF**
Caponata, butternut squash puree, sumac toasted pine nuts

All main courses are served with roast potatoes, ginger glazed carrots and panache of seasonal vegetables in bowls for the tables to share

Desserts

An individual trio of mini desserts for each guest
Chocolate torte
Raspberry pavlova
Christmas cake cheesecake

Chocolate & Raspberry torte, winterberry compote **VG | GF | DF**

VG – vegan | **DF** – dairy free | **GF** – gluten free
(A) = dish can be adapted so that it is suitable