

THROUGH THE DECADES
SATURDAY 24 NOVEMBER 2018

MENU

Leek & potato soup

finished with spinach and chives and served with a fresh bread roll

Traditional oven roasted turkey

Served with cranberry stuffing, pigs in blankets, roast potatoes, mashed potatoes and a rich red wine gravy

Vegetarian option – to be pre-ordered prior to the event

Oven roasted tart filled with celeriac, leeks & shallots

finished with a kale and white wine cream sauce

Baileys Irish cream cheesecake

with whipped cream and winter berries

Freshly brewed coffee & mince pies



Food allergens and any other special dietary requirements including vegetarian options MUST pre-ordered prior to the event