

Irie J Menu at Christmas £49.99 per person

Starter

Tomato and Basil soup 'Ve' 'GF'
Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'
Lobster bisque, laced with brandy, red pepper rouille 'GFA'
Home cured Scottish salmon gravadlax, homemade brown bread, beetroot lemon mayonnaise 'GFA' 'DF'
Chicken liver parfait, red onion marmalade, brown bread 'GFA'
Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil
Grilled goats cheese crostini, walnut, fig, honey 'V' 'GFA'

Sorbet

Italian style lemon sorbet

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Locally sourced roast turkey, roast potatoes, pig in blanket, sage and onion stuffing, seasonal vegetables, turkey jus 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,

green beans with smoked garlic cream sauce 'GF'

Roast lamb rump, mint crust, Tenderstem broccoli, Dauphinoise potatoes, red wine jus Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish with chunky chips

Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF' 'VE' add grilled Halloumi (optional)

Dessert

Lemon posset, poppy seed tuiles, fresh raspberries and raspberry coulis 'V'

Vanilla cheesecake with mixed berry compote

Warm double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GFA' 'VeA'

Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'

Traditional Christmas pudding, served warm with brandy butter sauce 'V' 'VeA'

A selection of British cheese, Flick's Great Tey organic quince jelly, celery, homemade bread and assorted crackers 'GFA'

We require your pre-order from this menu 4 weeks prior to the event day.