

CCTvenues

**Festive Seated Dinner
2022 Menu**



Catering Package:

3 Course Seated Dinner

£65 + VAT per person



Drinks

Arrival glass of sparkling wine

Still and sparkling water

Starters

Roasted pumpkin & chestnut soup

Potted goose with fig chutney

Seared fresh mackerel salad with pomegranate and manuka honey

Main Course

Turkey breast and confit leg with sage stuffing, pigs in blankets and all the trimmings

Vegetarian nut loaf, wild mushrooms, spinach and saffron cream (v)

Chalk stream trout supreme, potato gratin, samphire and shrimp butter

Dessert

Baked vanilla and stem ginger cheesecake

Dark chocolate rum and pistachio delice

Fresh fruits

A selection of teas or filter coffee served with mini mince pies