

FESTIVE DINING

13TH & 20TH DECEMBER



COCKTAIL APERITIF: SPICED PEAR BELLINI

A delightful mix of pear nectar, prosecco, and a hint of cinnamon, garnished with a slice of pear.

TO START...

SMOKED SALMON BLINIS

Delicate smoked salmon on mini blinis with dill crème fraîche and a hint of lemon zest.

CHESTNUT AND TRUFFLE SOUP

Luxurious chestnut soup infused with truffle oil, served with a side of artisan bread.

VEGAN BEETROOT CARPACCIO

Thinly sliced beetroot with a walnut and rocket salad, drizzled with balsamic reduction.

MAINS...

HERB-CRUSTED LAMB RACK

Tender lamb rack with a rosemary and thyme crust, served with dauphinoise potatoes and glazed carrots.

CRANBERRY AND ORANGE STUFFED CHICKEN SUPREME

Juicy chicken breast stuffed with cranberry and orange, served with roasted parsnips and Brussels sprouts.

VEGAN WELLINGTON

A savory mushroom and spinach Wellington encased in flaky pastry, served with a red wine reduction and seasonal vegetables.

TO FINISH...

MULLED WINE POACHED PEARS

Pears poached in spiced red wine, accompanied by a dollop of mascarpone cream.

DARK CHOCOLATE AND RASPBERRY TORTE

A rich chocolate torte with a raspberry coulis, topped with fresh raspberries.

VEGAN CHOCOLATE FONDANT

Decadent molten chocolate fondant served with a berry compote.

3 COURSE FESTIVE MENU £40PP

NB. All dishes can be adjusted for allergens, please speak to us about your requirements

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