



130 PRIMROSE

CHRISTMAS MENU

FOR THE TABLE
Artisan Sourdough Bread & Butter

STARTERS

Cured Salmon

Mulled wine-cured salmon, pomegranate, orange and fennel salad, ginger dressing.

Tortellini

Meat-filled tortellini served in a clear chicken consommé.

Quinoa & Beetroot Salad VG

Quinoa and roasted beetroot served on a bed of cashew hummus.

MAINS

Roast Turkey

Roasted turkey breast with rich gravy, braised Brussels sprouts, cranberry sauce, caramelised baby onions and honey-roasted carrots.

Roasted Cod

lemon&thyme sauce, celeriac puree, braised Brussels sprouts.

Pumpkin & Chestnut Wellington VG

Vegan puff pastry filled with pumpkin, chestnuts and vegan cheese, served with green pesto.

DESSERTS

Vegan Panna Cotta VG

Silky vegan panna cotta served with a mulled wine reduction.

Pain d'Épices Sponge

Spiced French gingerbread sponge with mulled wine-poached pear, mulled wine caramel and a cinnamon tuile.

TO FINISH

Petits Fours & Mince Pies