



THE HOLT

FESTIVE CARVERY

(SAMPLE MENU)

STARTERS

Soup of the Day (Mixed Vegetable Soup) with bread & butter (V)

Ham Hock Terrine with celeriac remoulade, grilled bread, apple bites, sliced radish & pea shoots

Baked Goat Cheese served on toasted bread with caramelised pears, rocket, roasted walnuts topped with honey dressing (V)

MAIN COURSE

Topside of beef

Traditional roast turkey

Leg of lamb

Honey glazed ham

Vegetarian option: Penne A La Nonna, roasted aubergine, red pepper, tomato sauce & coconut milk

Fish option : Salmon fillet served with lemon creamy sauce

All served with:

Panache of Vegetables, minted new potatoes, roast potatoes, braised red cabbage, yorkshire pudding, cauliflower & broccoli cheese

(from buffet)

DESSERTS

Selection of Cakes

Selection of Cheese

(from buffet)

Before ordering, please make us aware of any allergies & dietary requirements you may have.