

# CHRISTMAS PARTY MENU

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## STARTERS

Black garlic & celeriac soup  
with charred miso tofu and chicory (pb/df/gf)

Apple smoked trout  
with toasted millet bread, sharp apple, caper & raisin purée, topped with pickled grapes

Hampshire game terrine  
wood pigeon, venison and pheasant with date & coffee relish,  
pickled vegetables and toasted sourdough (df)

Goat's cheese and shallot tart  
with confit garlic, purple sprouting purée, baked yeast topped with a pine nut crumb (v/gf)

## MAINS

Roasted Usk Vale turkey breast  
with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Large White pork belly  
with cider braised pork cheek, mustard potato purée, wilted and crispy chard and roasted kohlrabi (gf)

Lemon sole Veronique on the bone  
served with new season potatoes with seaweed and winter green beans (gf)

Chestnut mushroom "mac & cheese"  
with chive sour cream, squash purée and toasted sourdough crumbs (v)

## COFFEE & MINCE PIE



Allergen / Nutritional

If you have an allergy please advise [annie.hebden@caterhamschool.co.uk](mailto:annie.hebden@caterhamschool.co.uk).  
Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

(v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option



**FULLER'S**