

CHRISTMAS PARTY NIGHTS

December 2018

STARTER

Wild game terrine

Served with damson chutney, walnut and raisin bread

Vegetarian option

Roast artichoke and Brie tart set on a red cabbage slaw

MAIN COURSE

Roast Cheshire turkey

Served with boiled and roast potatoes, sprouts tossed in creamy bacon lardons

Chantenay carrots and broccoli

Vegetarian option

Chargrilled aubergine parcel

Filled with asparagus and Feta cheese with pepperonata and gnocchi dumplings

DESSERT

Traditional Christmas pudding with brandy infused crème anglaise

Toffee and apple syllabub with honeycomb and cinnamon shortbread



0151 666 0000 floralpavilion.com

 @FloralPavilion

 floral.pavilion