



CHRISTMAS LUNCH 2021 ROCHFORD WINES

APPETISER

Chef's selection

ENTREE (SHARING)

Venison and smoked duck terrine served with orange chutney - GF/DF

Roasted pear tart tartin goats cheese and caramelised walnuts - V

Poached prawns, baby gem, caper and lemon veirge - GF, DF,NF

MAIN COURSE (CHOICE OF)

Chicken roulade, rolled with bacon, filled with cranberry, pistachio and fragrant herbs

or

Maple & clove glazed house smoked ham - GF,DF,NF

SIDES (SHARING)

Honey roasted pumpkin, yoghurt dressing & toasted almonds - GF, V

Duck fat roasted potatoes with rosemary salt - GF

DESSERT (SHARING)

Fruit mince pies - V

Christmas cake

Shortbread - V, NF

Poached summer berries - GF, DF, NF, V, VG

Gingerbread custard - NF, V

Rochford
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V : Vegetarian | VG : Vegan | GF : Gluten Free
DF : Dairy Free | NF : Nut Free