



CHRISTMAS PARTY NIGHTS *at Energus*

Starters

Deep-fried breaded smoked haddock & green pea fishcake
served with micro herb dressed salad and tartare sauce

Sticky honey & garlic chicken skewer (GF)
sided with dressed leaves and a drizzle of sweet chilli sauce

Stuffed Portobello mushroom (V) (VEGAN)
roasted Portobello mushroom filled with onion & pear chutney and
topped with a vegan applewood cheese crumb

Main Course Carvery

Honey roasted ham (GF)

Roast turkey (GF)

**Kale, bell pepper, beetroot & lentil wellington with
a Marmite glaze (V) (VEGAN)**

Accompanied with all the festive trimmings.

Desserts

Mince Pie Cheesecake

Mulled wine poached pear (GF)
served with fruits of the forest compote & lemon creme fraiche

Chocolate yule log
with fresh cream