

Christmas Menu



William Wallace GROUP

SEAFOOD SELECTION

GF – Gluten Free *V – Vegetarian*
DF – Dairy Free *VG – Vegan*

Freshly shucked Pacific Oysters with a chilli and ginger dressing *GF, DF*

Fraser Isle prawns with preserved lemon aioli *GF, DF*

SHARED MAINS

Roasted pancetta wrapped turkey breast with apple, cranberry
and fig stuffing served with cranberry preserve *GF, DF*

Roast pork belly with caramelised apple chutney *GF, DF*

Braised beef cheeks with bacon and mushroom sauce *GF, DF*

Slow cooked lamb shoulder with piquillo pepper salsa *GF, DF*

Honey, orange and thyme glazed leg ham *GF, DF*

All dietary requirements can be catered for if given appropriate notice. All staff and equipment/hiring are charged additionally. Sample menus only, subject to change due to availability.

SHARED SIDES

GF – Gluten Free V – Vegetarian
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- Garlic, thyme and rosemary roasted potatoes GF, VG

- Ras el hanout roasted pumpkin, marinated chickpeas, baby spinach, raisins and toasted pepita's with a roasted pumpkin hummus dressing GF, VG

- Garden salad with fresh herbs, radish, cucumbers and lemon dressing GF, VG

- Harissa roasted sweet potato, broccoli, quinoa, rocket, shaved parmesan and pickled red onion with a sumac and chickpea dressing GF, V

- Honey and thyme glazed root vegetables, soft herbs and feta with a seeded mustard dressing GF, V

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DESSERT

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- Lemon curd with torched meringue tart V

- Dark chocolate ganache with fresh cherries tart V

- Caramelised white chocolate with fresh raspberries tart V



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