



Christmas at **CASA/**

Lee Lard **Party Night**

Starters

Leek and potato soup with thyme and cheddar croutons (GF/LF/V)

Chicken, wild mushroom and apricot terrine with tomato chutney and dressed leaves (GF/LF)

Mains

Hand carved Derbyshire reared turkey breast with bacon wrapped chipolatas, cranberry and walnut stuffing, goose fat roasted potatoes, seasonal vegetables and red wine gravy (GF/LF)

Seared fillet of stone bass with wilted greens, roasted baby potatoes and a tomato and chive dressing (GF/LF)

Wild mushroom, red onion and leek wellington with seasonal vegetables and a white wine cream sauce (V/LF)

Desserts

Traditional Christmas pudding with brandy sauce (GF/LF/V)

Belgian chocolate tart with a coffee cream and cherry coulis (V)

Spanish and English farmhouse cheeses with crackers, celery, grapes and homemade chutney (V) (GF) (£3 supplement)

(V) Vegetarian, (GF) Gluten Free, (LF) Lactose Free.

If you are at all concerned with any allergies or special requirements, a member of the team will be happy to discuss these with you