CHRISTMAS Imemu



LET'S BEGIN

Goats Cheese, Beetroot and Walnut Bruschetta (V) (GF option) Crispy toasted bread topped with creamy goats cheese, roast beetroot and crunchy walnuts, finished with fresh basil leaves

INTERMEDIATE

Carrot, Orange & Thyme Soup (VG) (GF) Served with a warm bread roll

Champagne Sorbet (V) (VG) (GF)

THE MAIN EVENT

Mushroom, Brie & Cranberry Wellington (V) and a selection of carvery vegetables

Goats Cheese Pithivier (V) Goats cheese log with caramelised red onions and cherry tomatoes, encased in filo pastry with a tomato & garlic sauce

Stuffed Butternut Squash (VG) (GF) Roast butternut squash stuffed with a mix of quinoa, cranberries, pecans and spinach

TO FINISH

Nutmeg Spiced Mixed Berry Crumble with Vegan Vanilla Ice Cream (VG)

(Additional options for desserts available on the day)





Served Christmas Day Wednesday 25th December 2024 – Sittings 12pm for 12.30pm or 4pm for 4.30pm Telephone: 01226 766086 Email: bookings@cubleyhall.co.uk Mortimer Road, Penistone, Sheffield S36 9DF



