



The FESTIVE TABLE

ON THE TABLE

- Camembert with sticky, sweet fig relish.
- Velvety smoked duck & port parfait.
- Fire roasted red pepper hummus.
- Mediterranean focaccia infused with oregano.
- Six seed malted loaf bread.

THE GRAZE TABLE

- Tender beef in full bodied red wine sauce, shallots, baby mushrooms and pancetta.
- Christmas spiced pulled pork with shards of crispy crackling.
- Butternut squash, cranberry & red onion tagine.
- Apricot & garden thyme stuffing.
- Chipolatas wrapped in crispy, smoky bacon with a drizzle of honey.
- Rosemary salt roast potatoes.
- Parmesan coated parsnips.
- Orange glazed carrots finished with nigella seeds.
- Fruity red cabbage.
- Yorkshire pudding with puréed wholegrain mustard mash.
- Brussel sprouts & chestnut gratin.
- Apple cider & cranberry gravy.

THE DESSERT TABLE

- Mince pie with spiced brandy butter sauce.
- Lemon curd posset with light meringue peak.
- Salted caramel & chocolate pot.



a l d w i c k e s t a t e . c o . u k

Menus are subject to change due to seasonality and product availability.

All dietary requirements catered for on request.

All of our dishes are made using controlled procedures for allergens, however we cannot guarantee that our dishes are 100% free from allergens due to the risk of cross contamination.

