



The Yellow Kitchen Christmas Set Supper *at the Walled Garden*

MAIN

Turkey and ham hock pie with a white wine velouté sauce, roasted selection of vegetables including carrots, parsnips, beetroot and brussels sprouts, roast potatoes with Walled Garden grown herbs and Cowdray foraged chestnut, sage and onion stuffing and a rich red wine gravy.

VEGETARIAN OPTION

Butternut squash stuffed with a smoked paprika cassoulet served with a cider cream sauce and roasted vegetables.

DESSERT

Crumble mincemeat tart and brandy sauce.

Please note the crumble contains nuts.

*Please note, due to the nature of this event
we cannot cater for any dietary requirements.*