

# Christmas Menu

The  
Orangerie

## Starters

### Rosemary & Garlic Baked Camembert

Warm Camembert infused with rosemary and garlic, served with freshly baked homemade focaccia.

### Beetroot, Lemon, Dill & Gin Gravlax

Delicately cured gravlax, accompanied by kohlrabi slaw, a light dill crème fraîche, and zesty lemon gel.

### Ham Hock & Leek Terrine

Rich and savory terrine served with homemade piccalilli, chive mayonnaise, and a selection of sweet and salted pickled walnuts.

### Spiced Apple & Parsnip Soup

A warming seasonal soup, perfectly spiced, served with bread and butter.



## Mains

### Venison Stew

Tender venison slow-cooked in a rich sauce, served with roasted beetroot and squash, creamy buttered mash, and homemade focaccia.

### Festive 5-Bean & Chestnut Casserole

A hearty, flavorful vegetarian casserole with roast carrots and parsnips, topped with crispy kale.

### Roast Turkey

Succulent roast turkey served with all the festive trimmings: golden roast potatoes, pigs in blankets, roasted parsnips and chantenay carrots, cranberry stuffing, creamy cauliflower cheese, and a selection of seasonal vegetables.

### Oven-Baked Salmon

Perfectly baked salmon fillet, served with a fennel cream sauce, lyonnaise potatoes, and seasonal vegetables.

## Desserts

### Traditional Christmas Pudding

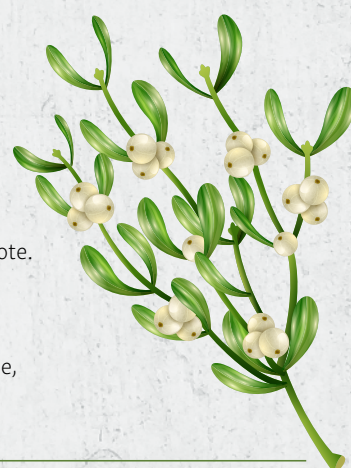
Served with either velvety vanilla crème anglaise or classic custard.

### Chocolate & Orange Delice

Decadent chocolate and orange mousse, served with Chantilly cream and a fruit compote.

### Poached Pears in Mulled Wine

Tender pears poached in spiced mulled wine, resting on almond and cherry frangipane, topped with crème fraîche and a buttery chestnut praline crumb.



Available Wednesdays and Thursdays in December

To make your reservation please email [reservations@trioscape.co.uk](mailto:reservations@trioscape.co.uk) or ring 01452 790550

**£25.95 for 2 courses, £32.95 for 3 courses**

For parties of 15 and over a non-refundable deposit of £10 per person will be taken

Please advise staff of any allergen requirements.

# Christmas Menu Booking Form



Contact name: \_\_\_\_\_ Contact number: \_\_\_\_\_

Date of party: \_\_\_\_\_ Party time: \_\_\_\_\_ Number of guests: \_\_\_\_\_

Please complete the booking form and return with a £10 per head NON REFUNDABLE deposit (if your party size is over 15) as confirmation of your reservation.



Please write your guest name and tick their menu choices as below.

Guest name:	Baked Camembert	Gravlax	Terrine	Parsnip Soup		Venison Stew	Roast Turkey	Casseroles	Oven-Baked Salmon		Christmas Pudding	Delice	Poached Pears
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Please return to: Trioscape Garden Centre, Highleadon, Newent, GL18 1HQ. [reservations@trioscape.co.uk](mailto:reservations@trioscape.co.uk) • T:01452 790550

Please find enclosed our deposit for \_\_\_\_\_ people at £10 per person £ \_\_\_\_\_

Deposit paid on the: \_\_\_\_\_ Signed: \_\_\_\_\_

Received by: \_\_\_\_\_

