

Christmas Menu

The
Orangerie

Starters

Asian inspired smoked salmon, prawn and lemon grass terrine (GFO)

Served with prosciutto crudo, salad garnish, sweet chilli dip and toasted sourdough

Cream of celeriac soup topped with roasted mixed nuts (VE, GFO)

Served with crusty baguette *vegan option available – 1 week notice

Prawn cocktail (GFO)

Served on a bed of baby gem lettuce and cucumber with toasted sourdough

Mains

Roast Turkey Crown (GFO)

Served with roast potatoes, honey roast parsnips, Chantenay carrots, Yorkshire pudding, chipolata sausage in blanket, fresh sage, chestnut and red onion stuffing and Thatchers and herb gravy

Overnight Roast Venison Loin (GFO)

served with roast potatoes, honey roast parsnips, Chantenay carrots, Yorkshire pudding, chipolata sausage in blanket, juniperus berries, red wine and herb gravy

Roast Sirloin Beef (GFO)

Served with roast potatoes, honey roast parsnips, Chantenay carrots, Yorkshire pudding, chipolata sausage in blanket, rich red wine and herb gravy

Roasted Confit Duck Leg (GFO)

Served with roast potatoes, honey roast parsnips, Chantenay carrots, Yorkshire pudding, Fresh sage, chestnut and red onion stuffing, chipolata sausage in blanket and orange and herb gravy

Maple Glazed Pheasant Breast Wrapped in Streaky Bacon (GFO)

Served with roast potatoes, honey roast parsnips, Chantenay carrots, Yorkshire pudding, fresh sage, chestnut and red onion stuffing, chipolata sausage in blanket and Thatchers and herb gravy

Festive Vegan Fig and Cranberry Nut Roast (VE,GFO)

Served with roast potatoes, roast parsnips, Chantenay carrots, vegan pigs in blankets and vegetarian gravy

All accompanied by cauliflower cheese (GF), braised red cabbage and sauteed brussel sprouts to share

Desserts

Traditional Christmas Pudding (VE)

Irish Cream Cheesecake topped with Cappuccino Truffles (VE)

Spiced Baked Apple Wrapped in Puff Pastry with Toffee Sauce (VE)

Vegan Chocolate and Orange Rich Sponge Cake with Hazelnut Cream (VG, GF)

All served with custard (GF), Baileys cream (VE, GF), cream (VE, GF) or clotted cream vanilla ice cream (GF, VGO)

Followed by Tea or Coffee and Mints

Available to book on Wednesdays and Fridays in December

To make your reservation please email reservations@trioscape.co.uk or ring 01452 790550

£25.95 for 2 courses, £34.95 for 3 courses

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

GF = Gluten Free • GFO = Gluten Free Option • VE = Vegetarian • VG = Vegan • VGO = Vegan Option

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:	Salmon	Soup	Prawn Cocktail	Roast Turkey	Venison Loin	Roast Beef	Roasted Duck Leg	Pheasant Breast	Fig Nut Roast	Christmas Pudding	Cheesecake	Baked Apple	Chocolate Sponge Cake
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Please return to: Trioscape Garden Centre, Highleadon, Newent, GL18 1HQ. 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: _____

