



The Stepping Stones

“Merry festive times to all, young and old, large and small”

From all at the Stepping Stones

Starters

Creamy Spiced Roasted Parsnip and Red Chilli Soup

A mix of carrot, celeriac, parsnip and chilli soup served with warm sour dough bread

Port and Chicken Liver Pate

Smooth pate served with fresh fig chutney and home-made rosemary crackers

Smoked Salmon and avocado Terrine

Smoked salmon wrapped around avocado, soft cheese, chives and lemon, dressed with a sweet chilli sauce

Camembert Puff Pastry Tart

A puff pastry tart topped with camembert finished with festive cranberry chutney and pomegranate seeds

Mains

Traditional turkey

Traditional roast turkey with cranberry stuffing, pigs in blankets, roast potatoes and seasonal vegetables

Slow cooked brisket of beef with Apricots

Slow cooked brisket of beef with onion, garlic and apricots served with a fruity gravy, mash potato and vegetables

Salmon with creamy Mussel Sauce

Oven roast salmon served with green vegetables, new potatoes and creamy mussel sauce

Coronation Cauliflower Timbale

Crown of cauliflower, apricot, celery and coconut cream served with seasonal vegetables and roast potatoes

Striploin Steak

Striploin Steak, Hand Cut Skin on Chips, roasted petite pois puree,
Orange glazed Cherry tomato vine, mushroom and tarragon topping
(Supplement £4.00 per person)

Desserts

Traditional Christmas pudding

Warmed Christmas pudding served with brandy sauce

Winter Berry Eton Mess

Winter berries, meringue, cream and natural yogurt

Chocolate Fondant

Warm chocolate fondant served with ginger ice cream

Cheese board

(Supplement £2.50 per person)

3 course £23.50 per person

2 course £18.50 per person

Mince Pies and Coffee £2.95 per person

