

Main Course - Choose 3 from below:

Roast Chicken with Cranbury sauce

Honey Glazed Roast Ham

Roast Beef with grain mustard

Roast lamb with gravy

Roast Pork with apple sauce

**All meats to be served with gravy*

Salads selection choose two:

Roasted Pumpkin Salad with coos coos, chickpeas, feta, pumpkin seeds, rocket and red onions.
Served with a creamy vinaigrette dressing

Wild Rice Salad with roasted mushrooms, fresh coriander, feta, green apples, baby spinach and pumpkin seeds. Served with a tangy yoghurt dressing.

Cous Cous Tabbouleh with parsley, cherry tomatoes, cucumbers, grilled honey glazed carrots - tangy vinaigrette dressing.

Gorgonzola and Frappe Salad - Green Salad with Blue Cheese Dressing

Curried Couscous with Feta cubes – Cous cous salad with feta cubes and dressing

Creamy Dijon Dill Potato Salad – Creamy potato salad with chives

Starch choose two:

Pumpkin fritters balls

Creamy cheese, Potato bake

Fluffy rice pilaf with fresh herbs, mushrooms and tomato (optional)

Creamy mashed potato (Optional to add Dijon)

Couscous butternut, feta hot dish

Creamy pepper mash

Crispy roast baby potatoes with rosemary and oregano

Arribiata (Tomato penne) pasta

Vegetables, Please choose one:

- Creamed spinach or butternut
- Cauliflower and broccoli bake
- Spinach cooked with onion, tomato and potato
- Mashed green beans with potato and onion
- Bean & lentil curry (v)
- Vegetable bake with a creamy cheese sauce
 - Roasted vegetable medley
- Beetroot with cumin & chickpeas
- Stir fry Julienne vegetables
- Butternut wedges with honey, cinnamon & cumin
- Mixed vegetables with sage butter sauce oven baked
- Roasted seasonal vegetables with porcini mushroom sauce
- Roasted butternut crumbled feta and pumpkin seeds