

CIRQUE DU GUILDHALL FESTIVE MENU

ROLL UP, ROLL UP

Spicy Tomato & Sweet Potato Soup with Thyme Oil (VE & GF)

Scottish Smoked Salmon Prosecco Parfait*
toasted sourdough with a prawn & cucumber relish

Buffalo Mozzarella with Crispy Pancetta & Sundried Cherry Tomatoes (GF)
on a micro herb salad with a fig, pear & white balsamic dressing

THE MAIN EVENT

Turkey Parcel Wrapped in Bacon*
filled with sage & onion stuffing

Tender Peppered Beef Feather Blade*

Rolled Pork Belly Porchetta

Sweet Potato & Red Onion Marmalade Seeded Tart (VE & GF)

Plant Based Chestnut & Seed Roast (VE)

All served with panko coated roast potatoes, honey roasted parsnips & carrots, brussel sprouts, sausages wrapped in bacon, with a rich gravy (V/VE dishes have the appropriate amendments)

THE GRAND FINALE

Cinnamon Swirl Cheesecake
baked digestive & caramelised biscuit base, with a vanilla cheesecake & cassia caramel sauce

Lemon & White Chocolate Pavlova
smooth silky white chocolate truffle, crispy meringue, citrus cream with lemon curd

Raspberry & Gin Cheesecake (VE & GF)
a biscuit base topped with vanilla cheesecake, finished with raspberries in a raspberry & pink gin gel

Chocolate Truffle Brownie Torte (VE & GF)
chocolate biscuit base, topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb

Tea, Coffee & Mince Pie Station

**Gluten free option available, please specify on order form.
We can accommodate all dietary requirements, please speak to a member of the team to discuss.*