



# Stepping Stones

**“Merry festive times to all, young and old, large and small”  
From all at the Stepping Stones**

## Starters

**Roast Chestnut Mushroom and Smoked Garlic Soup**

Served with Herb Bruschetta

Gluten free Bread available

**Confit Chicken, Prosciutto and Pistachio Terrine, Pistachio Crumb (gf)**

Paired with Celeriac Remoulade

**Hot Smoked Salmon and New Potato Tian (gf)**

Horseradish, Caper and Red Onion Salad

**Carpaccio of Beetroot (vegan)**

Served with baked fig, rocket and balsamic dressing

## Mains

### **Traditional Turkey**

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

Gluten free stuffing available

### **Braised Belly of Pork, Apple & Chive Mash**

Served with Sticky Red Cabbage, Cider and Wholegrain Mustard Sauce

### **Salmon, Olive and Sundried Tomato Wellington**

Served with seasonal vegetables, herb buttered new potatoes

**Roasted Butternut Squash, Cranberry, Red Onion, Orange, Cinnamon and Sultana Tagine (Vegan, Gf)**

Served with chick pea and flaked almond couscous

### **Striploin Steak (Gf)**

Served with skin on chips, balsamic glazed shallots, mushroom fricassee, garlic and herb butter

(Supplement £5.00 per person)

## Desserts

### **Traditional Christmas pudding (Vegan)**

Served with a choice of brandy sauce, Vegan custard or Vegan Ice-cream

### **Mulled Wine Poached Pears (Vegan.gf)**

Served with Clementine Sorbet and Candied Orange

### **Raspberry dusted Chocolate Torte (Vegan.gf)**

Served with raspberry compote and chocolate sauce

### **Cheese board**

(Supplement £3.50 per person)

**3 course £25.95 per person**

**2 course £21.95 per person**

**Mince Pies and Coffee £3.00 per person**

