



# FESTIVE DINING AT LEAF

## LUNCH & DINNER

Join us from Friday 17th November to Sunday 24th December for the most delicious two or three-course festive lunches and dinners, served daily at Leaf.

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Gourmet flavoured bread rolls with rolled butter

### TO START

Celeriac and apple soup with truffle oil (VE)

Cocktail of Atlantic prawns with multi-seed bread, Marie Rose sauce and micro cress

Chicken liver pâté with plum and apple chutney, toasted brioche and micro cress

### MAIN COURSES

Traditional roast turkey with all the festive trimmings, served with cranberry jus

Roasted salmon with broccoli, roasted Chantenay carrots, mashed potato, lilliput capers and salsa verde (GF) (DF)

Brie and mushroom pithivier with seasonal vegetables, roasted vine cherry tomatoes and tomato fondue (V)

### DESSERTS

Traditional Christmas pudding with redcurrant and brandy sauce

Chocolate delice with fruits of the forest compote (VE) (GF)

Lemon meringue tart with fresh raspberries and red fruit coulis

### TO FINISH

Tea and coffee with mince pie

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**Two-course lunch £27.50 | Three-course lunch £32.50**  
**Two-course dinner £32.50 | Three-course dinner £37.50**

Private dining rooms available from £150.00

**CONTACT US**  
for further details