



FESTIVE DINING AT LEAF

LUNCH AND DINNER


Perfect for a catch up with friends and colleagues in the heart of Windsor, dive into our festive dishes. Available daily from Friday 15th November to Thursday 2nd January in Leaf.

Two-courses £30.00 | Three-courses £35.00



TO START

Pumpkin and carrot soup with herb oil (VE)

Atlantic prawn cocktail with multi-seed bread, Marie Rose sauce and micro cress 

Ham hock terrine with pickled vegetables, piccalilli, toasted brioche, and micro cress

MAIN COURSES

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

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

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

Vegan Wellington available on request

Braised feather blade of beef, creamy potatoes, seasonal vegetables, and red wine jus (GF) (£5.00 supplement)



DESSERTS



Traditional Christmas pudding with redcurrant and brandy sauce

Dark chocolate cake with chocolate sauce, orange segment mixed berry compote (VE) (GF)

Winter berry cheesecake with fresh raspberries and red fruit coulis

Private dining rooms available from £150.00

minimum of six diners



CONTACT US FOR DETAILS

(V) – vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free