



**THE TILE
ASSOCIATION**
EXCELLENCE IN TILING

Festive

M E N U

STARTERS

King prawn cocktail with Marie Rose sauce

Whipped chicken liver parfait with spiced plum chutney & toasted brioche

White onion soup with pesto (pb)

MAINS

Usk Vale turkey breast with all the trimmings including pigs in blankets & cranberry sauce

Braised blade of beef with wild mushrooms, spinach, creamed potato & red wine gravy

Nut roast with all the trimmings including sage & apricot stuffing & cranberry sauce (pb)

DESSERTS

Chocolate brownie mousse cake with sour cherries & vanilla cream (v)

Sticky toffee Christmas pudding with toffee sauce & spiced rum butter ice cream (v)

Winter spiced poached pear served with a mulled wine sauce & dark chocolate (pb)

(v) vegetarian | (pb) plant-based