

27th Nov - 20th Dec, Monday to Friday
Catering for Christmas Private Hires (10-30 people)
Served Midday - 4pm
2 Course £19 3 Course £25
Starters

Onion and Cider Soup Cheddar Croutons GF, VE Chicken, Mushroom and Bacon Terrine, Apple Chutney, Sourdough GF

Main Course

Roast Turkey, Apricot & Sage Stuffing, Braised Red Cabbage,
Festive Trimmings, Gravy
Spiced Butternut Squash Filo Pie, Chestnuts, Kale,
Harissa Crème Fraiche V, VE, GF

Dessert

Christmas Sticky Toffee Pudding, Brandy Sauce, Cherry Compote Mulled Wine Poached Pear, Blackberries, Hazelnut Brittle, Vanilla Ice Cream GF VE

Selection of Cheese, Biscuits, Quince Jelly, Celery & Grapes GF (£3 supp)

Contact us for any enquiries;

01604 833571 Thesuninnkislingbury@yahoo.co.uk @Thesuninnkislingbury