Leafi
AT HOME

Christmas Menu

Two courses £35 • **Three courses £40**
Per person

Starters

Prawn cocktail GF · DF
Mango, avocado, lime & chilli dressing

Woodlands wild mushroom, Pecorino & thyme tart V
Pea shoots, wild rocket & seasonal petals

Plant-based sweet potato & thyme soup V
Homemade cheese scone or vegan organic rye

Mains

Roast turkey breast
Roast potatoes, sprouts, pancetta-wrapped mini sausage, stuffing & gravy

Poached salmon fillet GF · DF
Tomato-chilli salsa, roast potatoes, fine sprouts & green beans

Roasted butternut squash, artichoke & Pecorino risotto V
Crisp sage, winter herbs & a drizzle of olive oil

Desserts

Bitter chocolate truffle torte GF · V
Raspberries & crème fraîche

Tiramisu V
Espresso-soaked sponge, mascarpone cream & cocoa

GF Gluten-free DF Dairy-free V Vegetarian

FESTIVE PRIVATE DINING

Minimum spend £2,000 per event

Ask about our
DRINKS PACKAGES



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