



SKIP GARDEN CHRISTMAS LUNCH

£18/pers

A hearty festive lunch to be enjoyed in one of our unique temporary spaces. Our sky room, classroom or Mongolian Yurt all make for a very special setting for your Christmas lunch. Our chefs will bring to the plate the best winter has to offer from our garden and others. All of our produce is seasonal, organic and ethically sourced. Choose a main dish & 2 sides for you to share around your communal table:

Mains

Quiche with rainbow chard, goats cheese and dried tomatoes

Mixed bean and chickpea tagine with preserved lemon, dried apricots and pomegranate tabouleh

Winter roots gratin with dulse and smoked applewood cheese

Portobello mushroom stuffed with freekeh, onions, garlic and garden herbs

Sides

Roasted mixed beets with caraway and fennel seeds

Wilted winter leaves with sesame and tamari

Honey glazed carrots with nigella seeds

Brussels sprouts with chestnuts

Beetroot, carrot and apple slaw with walnuts and orange dressing

Roast winter squash with Savoy cabbage

Cheese Board

A selection of British cheeses, homemade chutneys & jellies, and Erin's brown bread

Sweet Chai around the fire

Enjoy a cup of sweet chai around the open fire or cosy up around the wood-burner in our Mongolian Yurt



The little extras:

Sweets and cakes

- Pear and almond tart £2.50
- Cookies £1.00
- Scone with homemade jam and butter £2.50
- Chocolate courgette cake £2.50

Tea, coffee and soft drinks - £2.50/pers

- Triple certified filter coffee
- Selection of herbal and black teas
- Selection of cordials made by The Skip Garden and Urban Cordial Company (these are delicious both hot and cold)

Able assisted by young people from the local area, we freshly prepare a selection of the above vegetarian dishes using mostly organic, seasonal and locally sourced fresh produce, Occasionally we may sometimes need to substitute one ingredient for another due to market availability. Any profit goes towards funding our work with young people and the environment.