

• 2023 •

CHRISTMAS

party night menu

• *starters* •

Celeriac and apple soup
spiced apple crisps, baked petit pain (VG, NGI*)

Honey pork belly bites
pickled carrot, honey pea purée, black pudding crumb (NGI*)

Baked beetroot & goats cheese tart
toasted pine nuts, pea shoot salad, balsamic glaze (V)

Mushroom and chestnut parfait
fermented raisins, fresh radish, crisp wholemeal (VG, NGI*)

• *mains* •

Slow roasted braising steak
honey roasted parsnip & carrot, creamed potatoes, red wine jus, Yorkshire pudding (NGI*)

Roast turkey breast
cranberry stuffing, roast sprouts, wrapped chipolatas, roast potatoes, turkey gravy (NGI*)

Baked salmon fillet
crushed new potatoes with chive, sautéed green beans, tarragon cream (NGI)

Roast vegetable wellington
roast potatoes, sautéed green beans, parsnip & carrots, vegetable gravy (VG)

• *desserts* •

Traditional Christmas pudding
brandy custard (V, VG*)

Chocolate & cherry tart
blackcurrant sorbet, sweet berry compote (VG)

Strawberry cheesecake
sweet ginger syrup, Chantilly cream (V, VG*, NGI*)

Chocolate brownie
caramel ice cream, burnt white chocolate crumb (V, VG*, NGI*)

V - vegetarian, VG - vegan, VG* - dish can be adapted to contain vegan ingredients, NGI* - dish can be adapted to contain NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.