

• 2024 •

CHRISTMAS

party nights menu

• starters •

Tomato & red pepper soup

cinnamon cream, baked petit pain (VG, NGI*)

Boozy prawn cocktail

shredded lettuce, brandy Marie Rose sauce, pickled cucumber, wholemeal toast (NGI*, DF*)

Goat's cheese & red onion tart

pear chutney, pea shoots, balsamic glaze (V)

Beetroot terrine

lime cream 'cheese', walnut crumb, wholemeal crisp (VG, NGI*)

• mains •

Slow-roasted braising steak

parsnip purée, roasted carrots, creamed potatoes, red wine jus, Yorkshire pudding (NGI*)

Roast turkey breast

sage & onion stuffing, roasted Brussels sprouts, wrapped chipolatas, roast potatoes, turkey gravy (NGI*)

Herb-crusted cod

herb-roasted new potatoes, sautéed green beans, tomato cream sauce (NGI*, DF*)

Vegetable wellington

herb roasted new potatoes, sautéed green beans, roast parsnip, roast carrot, vegetable gravy (VG)

• desserts •

Traditional Christmas pudding

brandy custard (V, VG*)

Banana & toffee tart

honeycomb ice cream, toffee sauce (V)

Raspberry & white chocolate roulade

sweet berry compote, Chantilly cream (V)

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, DF* - dish can be adapted to contain non-dairy ingredients
NGI - non-gluten containing 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.