



• 2022 •

CHRISTMAS

party night menu

• **STARTERS** •

CARROT & PARSNIP SOUP (VG)

CRISPY ROQUETTE, BAKED PETIT PAIN

ROASTED TRIO OF BEETROOT (V)

GOATS CHEESE MOUSSE, FENNEL CRISP, PEA SHOOTS

HAM & TARRAGON TERRINE

HOMEMADE PICCALILLI, PEA SHOOTS, WHOLEMEAL CRISP

OAK SMOKED SALMON (NGI)

CAPER & APPLE SALAD, TOASTED PINE NUTS, BROWN BUTTER MAYONNAISE

• **MAIN COURSES** •

SLOW ROASTED BEEF RIB

PARSNIP PURÉE, WHOLEGRAIN MUSTARD MASH, RED CURRANT JUS, YORKSHIRE PUDDING

ROAST TURKEY CROWN

ROAST TURKEY BREAST, SAGE & CRANBERRY STUFFING, WRAPPED CHIPOLATAS, ROAST POTATOES, GRAVY

BAKED SALMON FILLET

POTATO & APPLE DAUPHINOISE, CRISP KALE, SAMPHIRE, LEMON DILL BEURRE BLANC

SPICED VEGETABLE STRUDEL (VG)

ROAST POTATOES, SAUTÉED CABBAGE, RED PEPPER COULIS

• **DESSERTS** •

TRADITIONAL CHRISTMAS PUDDING (V)

BRANDY CUSTARD

SPICED APPLE TART (VG)

VEGAN VANILLA ICE CREAM, CINNAMON DUST

GINGERBREAD CHEESECAKE (V)

NUTMEG INFUSED CARAMEL SAUCE

CHOCOLATE BROWNIE (V)

WHITE CHOCOLATE ICE CREAM

Legend: V - vegetarian, VG - vegan

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.

