



Christmas Party Menu

TO START

Leek and Potato Soup **VE**
finished with a smoked garlic oil
(G May contain N)

Classic Prawn Cocktail
Marie Rose sauce, lemon, brown bread and butter
(Cl Cr E F G Ms S May contain N)

Pressed Confit Chicken and Apricot Terrine
winter spiced chutney, toasted brioche
(E F G M S May contain N Se Sy)

MAINS

Roast Paupiette Of Turkey Wrapped In Smoked Bacon **GF**
sage and onion stuffing, thyme and garlic roasted potatoes, honey roasted parsnips, Brussels sprouts, roasted carrot and roast gravy
(G S May contain Cl)

Roasted Fillet of Salmon **GF**
lemon and parsley crushed new potato cake, seasonal wilted greens and a tarragon cream butter sauce
(F M S)

Vegan Shortcrust Beetroot Pastry Tart **VE**
filled with butternut squash, caramelised onion chutney and spinach, topped with a quinoa and mixed seed crumb. Served with thyme and garlic roasted potatoes, roasted carrot, Brussels sprouts and vegan gravy.
(G)

DESSERTS

Traditional Christmas Pudding **GF**
served with a brandy cream sauce
(M S May contain N)

Mirror glazed chocolate truffle torte **VE**
with a raspberry and sorrel sorbet
(G Sy May contain N P)

Honeycomb cheesecake
with a toffee sauce & popping candy
(E G M S Sy May contain N)

(Cl) Celery (Cr) Crustaceans (E) Egg (F) Fish (G) Gluten (GF) Gluten Free (M) Milk (Ms) Mustard (N) Nuts (P) Peanuts (S) Sulphites (Se) Sesame (Sy) Soya (VE) Vegan

This menu is subject to change, depending on availability. Correct February 2025