

CHRISTMAS

PARTY MENU

STARTERS

BUTTERNUT SQUASH AND SWEET POTATO SOUP (V) (NGA)
served with freshly baked ciabatta

NDUJA ARANCINI
with a mixed leaf salad and a pear and apple chutney

FANNED HONEYDEW MELON (V) (VG) (NG)
with a seasonal berry compote

DUCK LIVER AND ORANGE PATÉ (NGA)
with freshly baked ciabatta and a pear and apple chutney

MAINS

ROAST TURKEY (NG)
Turkey paupiette wrapped in bacon and filled with sage and onion stuffing,
garnished with traditional trimmings

ROASTED SALMON FILLET (NG)
with a garlic and herb butter, served on creamy mashed potato
with roasted honey glazed parsnips and balsamic roasted beetroot

CAULIFLOWER CHEESE TART (VGA) (NG)
served with roast potatoes, honey glazed parsnips
and balsamic roasted beetroot

SLOW COOKED BEEF SHORT RIB (NG)
served with creamy mashed potato, roast honey glazed parsnips
and balsamic roasted beetroot

All served with seasonal vegetables

DESSERTS

CHRISTMAS PUDDING (V) (VGA) (NGA)
served with a brandy sauce

LEMON MERINGUE TART
served with a pouring cream

MILLIONAIRE CAKE (VG)
a biscuit crumb base with chocolate and toffee
layered sponge, with a salted toffee frosting

WHITE FOREST ROULADE
served with a raspberry coulis
and seasonal berry compote

(V) Vegetarian, (VG) Vegan, (NG) No Gluten Containing Ingredients

This menu is subject to change due to product availability. Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives. Please ask our staff for further information. Vegan (VGA) and non-gluten (NGA) alternatives available.

Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.