

# Christmas Party Menu

Fridays and Saturdays

## Starter

### Chicken Liver Pate

Apple and Date Chutney, Toasted Sourdough (RGF)

### Salmon and Dill Fishcake

Pickled Vegetable Salad, Tarte Sauce

### Glazed Goat's Cheese and Beetroot Galette

Beetroot Gel, Caramelised Red Onion and Hendo's Relish (V) (RVG) (RGF)

### Lightly Spiced Winter Vegetable Soup

Mini Onion Bhaji, Coconut Cream (V) (VG) (GF)

## Main Course

Served with Potatoes and A Selection of Vegetables

### Hand Carved Roast Turkey

Pigs In Blankets, Sage and Onion Stuffing, Gravy (RGF)

### Slow Braised Brisket of Beef

Champ Mash, Roasted Root Vegetables, Herb Dumpling, Red Wine Jus (RGF)

### Baked Cod Loin

Smoked Garlic Mash, Prawn, Spinach and Lemon Cream (GF)

### Roasted Butternut Squash, Lentil and Cumin Wellington

Sweet Potato Puree, Wholegrain Mustard Sauce (V) (VG) (RGF)

## Dessert

### Christmas Pudding

Brandy Sauce (V) (RVG) (RGF)

### Double Chocolate Brownie

Honeycomb Ice-Cream, Chocolate Crumb (V) (GF) (RVG)

### Lemon Curd Cheesecake

Mulled redberry Compote (V)

### A Selection of Cheese

Celery, Fruit and Crackers (V) (RGF)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (RVG) The Dish Can Be Adapted To Be Vegan (RGF) The Dish Can Be Adapted To Be Gluten Free

Menu dishes and prices may change without prior notice. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients. Please advise our staff if you have any food allergies, intolerances, coeliac disease, or other dietary requirement so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' advice, we cannot guarantee menu items will be completely free from a specific allergen.