

Christmas Party Menu

Friday and Saturday Party Night

Starter

Chicken Liver Parfait

Apple and Blackberry Chutney, Ruby Port and Cherry Pearls, Brioche Toast (RGF)

Smoked Haddock and Leek Fishcake

Fennel and Lemon Slaw, Dill Crème Fraiche (RGF)

Goats Cheese and Caramelised Red Onion Tartlet

Roasted Beetroot and Micro Herb Salad, Balsamic Dressing (V) (RVG) (RGF)

Winter Vegetable Soup

Crispy Chickpeas, Coriander Oil (V) (VG) (GF)

Main Course

Served with Potatoes and A Selection of Vegetables

Hand Carved Roasted Turkey

Pigs In Blankets, Sage and Thyme Stuffing, Honey Glazed Carrot, Gravy (RGF)

Slow Roasted Pork Belly

Parsnip Mash, Ham Hock Bon Bon, Braised Red Cabbage, Red Wine Jus (RGF)

Butter Poached Salmon Fillet

Herb Crushed Potatoes, Cray Fish, Chive and Prosecco Velouté (GF)

Mushroom, Sweet Potato, And Spinach Wellington

Creamed Potatoes, Grain Mustard Jus (V) (VG) (RGF)

Dessert

Traditional Christmas Pudding

Rum-Soaked Raisins, Brandy Sauce (V) (RVG) (RGF)

Warm Chocolate Brownie

White Chocolate and Raspberry Ice Cream, Raspberry Coulis (V) (RVG) (GF)

Baked Biscoff Cheesecake

Cinnamon Scented Apple Compote, Salted Caramel Sauce (V)

A Selection of Cheese and Biscuits

Celery, Grapes, Chutney, Fruit Cake (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.