



CHRISTMAS PARTY NIGHT MENU

STARTERS

ROASTED PARSNIP, HONEY & THYME SOUP Warm crusty bread. (GFA)

PRAWN & CRAYFISH COCKTAIL Marie Rose sauce, shredded baby gem lettuce, cherry tomato, lemon wedge, granary bread. (GFA)

HAM HOCK TERRINE Piccalilli, toasted sourdough, mixed salad.

BREADED BRIE WEDGES Cranberry sauce, mixed leaf salad. (V)

MAINS

ROAST TURKEY Roast potatoes, pigs in blankets, stuffing, seasonal vegetables, carrot purée, gravy. (GFA)

ROAST BEEF Roast potatoes, Yorkshire pudding, seasonal vegetables, carrot purée, gravy. (GFA)

VEGETARIAN BUTTERNUT SQUASH & LENTIL WELLINGTON Roast potatoes, Yorkshire pudding, seasonal vegetables, cranberry sauce, gravy. (V, VG)

PAN FRIED FILLET OF SALMON Spring onion crushed potato cake, tenderstem broccoli, prawn butter sauce. (GF)

DESSERTS

VANILLA PANNA COTTA Shortbread, mixed berry compote. (GFA)

CHRISTMAS PUDDING Brandy custard. (GFA)

DOUBLE CHOCOLATE BROWNIE Chocolate sauce, vanilla ice cream. (GFA)

CHERRY BAKEWELL TART Clotted cream ice cream, cherry compote.

GF = Gluten Free, GFA = Gluten Free available, DF = Dairy Free, VE = Vegan, V = Vegetarian

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.