



CHRISTMAS PARTY NIGHT MENU

STARTERS

WINTER SPICED PARSNIP SOUP

WITH CHILLI OIL AND PARSNIP CRISPS (VEGAN & GLUTEN FREE)

DUCK LIVER PATÉ

SERVED WITH RED ONION MARMALADE, MIXED LEAF AND CROSTINI

SMOKED SALMON, PRAWN & AVOCADO PARCEL

WITH MIXED LEAF AND A LIME & SWEET CHILLI DIP (GLUTEN FREE)

MAINS

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS

SUCCULENT TURKEY WITH PIGS IN BLANKET, STUFFING, ROAST POTATOES AND A RICH GRAVY

ROAST BEEF

WITH ROAST POTATOES, YORKSHIRE PUDDING AND A RICH GRAVY

ROASTED BUTTERNUT SQUASH

WITH GARLIC, TOASTED PINE NUTS, ROAST POTATOES AND A VEGETABLE JUS (VEGAN & GLUTEN FREE)

ALL THE ABOVE SERVED WITH SEASONAL VEGETABLES

SEAFOOD RISOTTO

WITH MIXED SHELLFISH, GARLIC, PARSLEY, WHITE WINE AND CREAMY RISOTTO RICE (GLUTEN FREE)

DESSERT

CHRISTMAS PUDDING

WITH BRANDY CREAM

PROFITEROLES

WITH ORANGE CREAM AND MELTED CHOCOLATE

VEGAN CHEESECAKE

WITH WINTER BERRY COMPOTE (VEGAN & GLUTEN FREE)