



YOUR  
PARTY NIGHT  
MENU

Sweet Potato and Thyme Soup, Crispy Leeks (V) (GF)

Ham Hock Terrine, with Pickled Vegetables, Garden Pea and Shallot Dressing, Chargrilled Ciabatta

Sloe Gin Cured Salmon, with Beetroot and Horseradish Textures, Soused Cucumber (GF)

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Traditional Roast Turkey, served with Roast Potatoes, Cranberry Stuffing, Pigs in Blankets, Gravy

Slow Cooked Feather Blade of Beef served with Fondant Potato, Peppercorn Sauce

Hake Fillet, served with Spring Onion Mash Potato, Wholegrain Mustard Butter Sauce (GF)

Portobello Mushroom Lattice, stuffed with Spinach and Blue Cheese, Cep Cream Sauce (V)

Butternut Squash and Chickpea Tagine, with Pomegranate Couscous, Flat Breads (V)

All served with Honey Roast Parsnips, Brussel Sprouts and Carrots

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Traditional Christmas Pudding, with Brandy Sauce

White Chocolate and Grand Marnier Iced Parfait, with an Orange Coulis and Ginger Tuille

Glazed Seasonal Plum and Apple Tart, with a Crème Anglaise

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Freshly-Brewed Tea or Coffee and Mince Pies



**Food Allergies and Intolerances** - *Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.*