

CHRISTMAS PARTY NIGHT MENU

Starters

Broccoli & Stilton Soup V

Crispy Onions and Herb Oil G/M

Smooth Chicken Liver Parfait

Toasted Brioche, Apple & Plum Chutney G/M/C/N/SO

Crayfish & Prawn Cocktail

Bloody Mary Sauce, Baby Gem CR/E/SO

Beetroot Hummus V

With a Selection of Seasonal Crudités C/M/N

Mains

Roast Breast of Turkey

Pigs in Blankets, Sage & Onion Stuffing, Brussel Sprouts, Honey Roasted Winter Vegetables, Roast Potatoes, Gravy so

Slow Braised Beef Cheeks

Creamy Beetroot Mash, Honey Roasted Parsnips, Winter Greens, Veal and Port Jus so/M

Roast Loin of Cod

Crushed New Potatoes, Slow Braised Fennel, Lemon & Chive Butter Sauce F/M

Cauliflower & Cashew Wellington ∨

Roast New Potatoes, Brussel Sprouts, Vegetable Gravy G/M/N

Desserts

Black Forest Gateau

Black Cherry Compote, Chantilly Cream G/M

Traditional Christmas Pudding

Brandy Sauce N/M/SO

Vegan Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream G/N

Clementine & Coconut Posset

Clementine Textures, Shortbread Biscuit G/M

G gluten

MO molluscs

SO sulphur dioxide

CR crustaceans

L lupin

S sova

SE sesame seeds

P peanut

MU mustard

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.