

Christmas Party Night Menu 2022

Starters

Tomato & Roasted red pepper soup, basil pesto served with bread (v*) (gf*)
Chicken liver and port pate, red onion and orange chutney, warm toast (gf*)
Salmon and beetroot gravlax, pickled cucumber, beetroot puree, poppyseed crisp bread (gf*)
Manchego & butternut squash arancini, charred squash, tarragon & garlic veloute (v*) (gf)

Mains

Turkey with traditional trimmings (gf*)
Pan roasted pheasant breast wrapped in bacon, savoy cabbage, fondant potatoes, roasted parsnip, jus
(gf)

Pan seared fillet of seabass, crispy smoked haddock and sorrel fishcake, stem broccoli white wine and saffron sauce (gf)

Slow braised short rib of beef, creamed truffle potatoes, buttered leeks, glazed carrot, wild mushroom & brandy sauce (gf)

Nut roast, roast potatoes, honey root vegetable, sprouts, gravy (v)

Penne Pasta, green vegetables, basil pesto, garlic bread (gf*) (ve)

Sweets

Christmas pudding, roast plum compote, brandy sauce (gf*) (ve)
Glazed lemon tart, raspberry Pavlova ice cream, freeze dried raspberries, raspberry coulis (gf*)
Chocolate brownie, chocolate sauce, vanilla ice cream (gf* (ve)
Mixed cheese and biscuits, celery, apple, red onion and orange chutney (gf*)
Mixed sorbet (ve) (gf*)

(v) Denotes Vegetarian, (gf) Gluten Free, (*gf) Gluten Free Option, (Ve)Vegan If you are allergic to certain food types and would like advice regarding the contents of our Menus, please contact the Christmas co-ordinator, Please specify upon booking if you require the gluten free option