

Christmas Party Nights

Prosecco & Mulled wine reception

To Start

Spiced Butternut squash & coconut soup, fresh bread rolls

ALLERGENS: CE - WHEAT | M | E

Smoked chicken and mushroom vol au vent, puff pastry case, white wine cream

ALLERGENS: CE - WHEAT | SD | CL | M | E

Dressed smoked haddock and crab, wholegrain mustard and crème fraiche dressing,
pickled cucumber

ALLERGENS: F | CR | SD | MS | M

Goats cheese and beetroot salad, rocket, cherry tomato, walnuts, balsamic dressing

ALLERGENS: M | N - WALNUTS | SD

Main Course

Roast stuffed turkey and ham, apricot & pine nut stuffing, roast gravy, cranberry sauce

ALLERGENS: CE - WHEAT | N - PINE NUTS | M

Baked fillet of salmon, creamed spinach & leeks, citrus and dill beurre blanc

ALLERGENS: F | M

Wild mushroom risotto, mascarpone cheese, vegan parmesan,
fresh herbs, truffle oil

ALLERGENS: M | SD

Braised feather blade of beef, bourguignon sauce, roast winter vegetables

ALLERGENS: D | CL | M

Dessert

Warm Christmas pudding, brandy custard, fresh cream

ALLERGENS: CE WHEAT | SD | M | E

Spiced apple and berry crumble, crème anglaise, fresh cream

ALLERGENS: CE - WHEAT | M | E

Chocolate brownie, chocolate sauce, vanilla ice cream

ALLERGENS: CE - WHEAT | M | E

White chocolate and raspberry cheesecake, raspberry sauce, fresh cream

ALLERGENS: CE - WHEAT | M | E

Freshly Brewed Fonté Coffee or Tea

 = vegetarian  = vegan  = coeliac

Please notify a member of our team regarding any allergies or food intolerances.

Allergen Index: CL-Celery | CE-Cereals | CR-Crustaceans | E-Eggs | F-Fish
L-Lupin | M-Milk | ML-Molluscs | MS-Mustard | N-Nuts | P-Peanuts
SS-Sesame Seeds | SD-Sulphur Dioxide | SY-Soya