



# Festive Party Nights



We've lined up an indulgent 3-course Christmas menu to really get you into the party spirit!



## Starter

Rich Roasted Tomato and Basil Soup (VG/GF)

### Ham Hock Terrine

*served with Tangy Redcurrant Chutney  
and Crusty Ciabatta Bread*

Roasted Root Vegetable Tartlet (VG)

*served with Dressed Salad Leaves*



## Main Course

Traditional Roast Turkey

*served with Delicious Pigs in Blankets*

Mushroom and Spinach Filo Parcel (V)

*accompanied by a Herby Cream Sauce*

Slow Cooked Braised Beef au Poivre

*served with creamy mashed potato*

Fillet of Succulent Cod (GF)

*served with Creamed Leeks*

*All served with a selection of fresh seasonal vegetables,  
crispy roasted potatoes & slow-braised red cabbage*



## Dessert

Traditional Christmas Pudding

*served with Festive Brandy Sauce*

Lavish Chocolate Torte (V/GF)

*paired with Spiced Berries*

Indulgent Vanilla Cheesecake

*accompanied by a Winter Fruit Coulis*



Tea, coffee and miniature mince pies

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.