



**CHRISTMAS PARTY
DINING**



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If you have any allergies or dietary requirements please let your server know

V - vegetarian
VE - vegan
VEOR - vegan on request

GF - gluten free
GFOR - gluten free on request

Some of the items we use in the kitchen contain nuts, sesame seeds/oils and we cannot guarantee there will be no cross contamination.

- STARTERS -

KING PRAWN COCKTAIL (GFOR)

King prawns with avocado & gem lettuce in a Marie Rose sauce, topped with croutons

WILD MUSHROOM ON SOURDOUGH CROSTINI, TOPPED WITH A HERB CRUST (V / GFOR)

Wild mushroom cooked in a garlic and herb sauce, on toasted sour dough, finished with a mixed herb panko crumb

BELLY OF PORK SWEKERS

Pork belly cooked in a hoisin and BBQ sauce, served with roasted pears and cucumber ribbon

MELON, HEIRLOOM TOMATOES AND WALNUT SALAD (V / VE / GF)

Heritage tomatoes, watermelon, walnuts with mixed leaf salad and a mustard vinaigrette

SOURDOUGH GARLIC BREAD (V / VEOR / GFOR)

A herby garlic ciabatta bread

SOURDOUGH GARLIC BREAD WITH CHEESE (V / VEOR / GFOR)

A herby garlic ciabatta bread topped with cheddar cheese

CHICKEN PATE (GFOR)

Classic chicken liver pate with a caramelised onion chutney

- MAINS -

ROASTED TURKEY (GFOR)

Traditional roast turkey breast served with sage, onion & pork stuffing, honey roasted vegetables, goose fat roasted potatoes, pigs in blankets and a rich red wine gravy.

PAN FRIED SCOTTISH SALMON (GF)

Pan fried salmon on a medley of tender stem broccoli, carrots, crushed new potatoes with dill and Hollandaise sauce

ROSEMARY ROASTED LAMB (GF)

Roasted lamb seasoned with rosemary & garlic served with slow cooked fondant potato, roasted vegetables, banana shallot and red wine jus

STUFFED BELL PEPPER (V / VE / GF)

Roasted red pepper stuffed with green pesto quinoa and a tomato sauce

PENNE ARRABIATA / ADD CHICKEN (V / VEOR / GFOR)

Penne pasta in a spicy arrabita tomato sauce

CREATE YOUR OWN PIZZA (V / VEOR / GFOR)

CHOOSE UP TO 4 TOPPINGS

Peppers, mushrooms, pineapple, tomato, red onion, sweetcorn, black olives, beef meatballs, salami, Parma ham and red chilli

- DESSERTS -

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (V / VE)

GOLDEN RUM, PEACH AND APPLE CRUMBLE WITH CUSTARD (V)

CHOCOLATE TRUFFLE BROWNIE TORTE WITH SALTED CARAMEL SAUCE (V / VE / GF)

TART AUX CITRON WITH CHANTILLY CREAM (V)

WHITE CHOCOLATE AND RASPBERRY ROULADE WITH A MANGO COULIS (V / GF)