



# CHRISTMAS PARTY DINING

S A M P L E M E N U



# SAMPLE MENU



## CHRISTMAS PARTY DINING

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

V - vegetarian

GF - gluten free

VE - vegan

GFOR - gluten free on request

VEOR - vegan 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 arrabiata 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 RASPBERRY SAUCE (V / VE / GF)**

#### **TART AUX CITRON WITH CHANTILLY CREAM (V)**

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