CHRISTMAS PARTY MENU

Celeriac & Brown Butter Soup GF? VE? V
Croutons 326 kcal D, G, C

Prawn & Crayfish Timbale GF?
Marie Rose Sauce 445 kcal G, CR, E

Glazed Goats Cheese GF V
Mulled Wine Poached pear, Watercress & Walnut Salad 500 kcal D, N, SU

Duck Liver Parfait GF?
Plum chutney, sourdough toast 535 kcal G, E, D, M, SU

Honeydew Melon VE V GF
Raspberry coulis, berries 130 kcal

Traditional Roast Breast & Leg of Turkey GF?
Sage, onion & cranberry stuffing, pigs in blanket, white wine jus 750 kcal G, SO, SU

Roast Topside of Beef GF?
Yorkshire pudding, red wine jus 600 kcal G, E, D, SU

Mushroom, Chestnut & Blue Cheese Wellington V VE?
Red onion & wine jus 620 kcal V, G, E, D, SU, N, C

Roasted Fillet of Salmon GF?
Caramelized lemon, herb & white wine sauce 540 kcal F, D, SU

White Chocolate & Cranberry Blondie GF? VE? V
White chocolate sauce 677 kcal G, E, D

Lemon Posset GF? V
Spiced fruit, gingerbread biscuits 675 kcal G, D, SU

Christmas Plum Pudding GF? VE? V
Brandy butter, cointreau custard 420 kcal G, D, N, SU

Forest Fruit Pavlova GF V
Blackberry cream, berry compote 312 kcal E, D, SU

Vegan Christmas Pudding VE V
Soya ice cream 420 kcal G, SO

GF Gluten Free GF? Can be Gluten Free (please ask) V Vegetarian VE Vegan VE? Can be Vegan (please ask)

D DAIRY G GLUTEN M MUSTARD E EGG MO MOLLUSCS CR CRUSTACEAN C CELERY
N NUTS F FISH SU SULPHUR DIOXIDE S SESAME SO SOYA P PEANUTS L LUPIN

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.