

FESTIVE Party Menu

This menu is available for both our Party Nights & Tribute Nights.

STARTERS

Spiced Butternut Squash & Sweet Potato Soup

Soda bread

G*, D*, SD, V, VE*

Chicken Liver Parfait

Tomato chutney, homebaked brioche

SD*, G*, D*

Smoked Haddock & Spring Onion Fishcake

Aioli

G, F

MAINS

Traditional Roast Turkey Breast Or Roast Beef

Yorkshire pudding, pigs in blankets, lemon & thyme roast potatoes, honey glazed root vegetables, peppered swede, tender stem broccoli, garlic butter sprouts, stuffing and chefs pan gravy

G*, D*

Roasted Salmon

New potatoes, carrot & coriander purée, tenderstem broccoli and ginger citrus sauce

F, D*, SD

Creamy Leek & Mushroom Risotto

Garlic and parmesan crisps

SD, D*, V, VE

DESSERTS

Traditional Christmas Pudding

Brandy custard

SD, D*, G*, V

Chocolate Truffle Cake

Cherry compote, cherry ice cream

G, D, SD*, V

[Vegan alternative: Lemon Tartlet, Raspberry Sorbet]

Trio of Cheeses

Celery, grapes, onion chutney and crackers

G*, D, SD*, CE*, V

Mince Pies, Tea or Coffee

G*, D*, SD

Pre-orders required for all functions.