

# Festive Party Night Menu

## Arrival 'Fizz' Reception

### To Start

Classic Prawn Cocktail (gfa)

*Cos lettuce, sun blushed tomato, cucumber, lemon, smoked paprika, Marie Rose sauce*

Roasted Sweet Potato, Butternut Squash & Cumin Soup (v, vg, gfa croutons)

*Herb croutons, micro parsley*

Chicken & Apricot Terrine (gfa)

*Toasted sourdough, bitter leaf, spiced tomato relish*

### Mains

Roast Turkey Roulade (gf)

*Turkey breast stuffed with pork, sage & onion stuffing wrapped in smoked streaky bacon, roasted potatoes, rich gravy*

Roasted Hake Fillet (gf)

*Lemon & herb crushed new potatoes, mustard cream sauce*

Pan Seared Potato Gnocchi (v, vg, gf)

*Roasted root vegetables, beetroot puree, spinach, sage oil*

All main courses served as above with seasonal vegetables

### Desserts

White Chocolate & Raspberry Cheesecake (v)

*Raspberry crispies, raspberry syrup*

Traditional Christmas Pudding (v, vga, gfa)

*Clotted cream, brandy sauce*

Lemon & Ginger Meringue (v, gf)

*Lemon & ginger curd, Chantilly cream, blackberry coulis*

Fresh Fruit Salad (v, vg, gf)

*Mango sorbet*

### Tea/Coffee & Mini Mince Pies

#### Allergen Information:

Please make aware any dietary requirements at time of booking. Please note our kitchens work with gluten containing products so we cannot guarantee that our dishes will be free of gluten traces. Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives. Please ask our staff for further information. Menu correct as of 1<sup>st</sup> May 2025 however we reserve the right to use substitute ingredients/ items based on ingredient/ item availability at the time.

**V** - vegetarian / **VG** - vegan / **GF** - gluten free / **GFA** - gluten free available / **VGA** - vegan available / **N** - nuts

