

Christmas Party Menu

Starters

Roasted Carrot & Parsnip Soup, Herb Croutons (1,9,GFA,V,VE)
Chicken, Gammon & Pomegranate Terrine, Sourdough Bread, Honey &
Mustard Sauce (1,10,GFA)
Smoked Salmon & Ricotta Tart, Avocado Aioli (1,3,4,10)

Main Courses

Roast Breast of Turkey, Sage, Sausage & Cranberry Stuffing, Rosemary
Gravy (1,9)
Braised Brisket of Beef, Yorkshire Pudding, Rosemary Gravy (1,3,7,9)
Sweet Potato, Spinach, Walnut & Apple Strudel (V, VE, 1,8)
All main courses are served with Thyme Roasted Carrots, Honeyed
Parsnips, Buttered Sprouts & Traditional Roasted Herb Potatoes

Desserts

Dark Chocolate Torte, Clotted Cream, Black Caramel Sauce (V,1,3,7)
Christmas Pudding, Candied Apricot, Brandy Sauce (V,1,3,7,8,12)
Vanilla & Raspberry Cheesecake, Pistachio Brittle (1,7,8)

Tea or Coffee, & after dinner mint

Allergen References

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
2. Crustaceans for example prawns, crabs, lobster, crayfish
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
9. Celery (including celeriac)
10. Mustard
11. Sesame
12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
14. Molluscs like clams, mussels, whelks, oysters, snails and squid

V suitable for Vegetarians

VE Suitable for Vegans

GF Gluten Free

GFA Gluten Free Available

****** May contain small bones