



FESTIVE PARTY MENU 2024

Choose one Starter, one Main and one Dessert per person.

STARTERS

Beetroot & Gin cured Salmon (gf)
Sweet Pickled Beets, Celeriac Remoulade, Lemon Dressing

Chestnut Mushroom & Truffle Cream Soup (v/gf)
Homemade Bread, Salted Butter

Ham Hock & Pea Terrine (gf)
Pea Purée, Pea & Shallot Salsa, Peashoots

MAIN COURSES

Roast Turkey Dinner (gfo)
Cowman's Chipolata Sausage, and all the trimmings

Shoulder of Lamb (gf)
Celeriac Purée, Thyme Roasted Roots, Mashed Potato, Minted Sauce

Pan Fried Seabass Fillet (gf)
Champ Mash, Lemon Caper and Prawn Butter Sauce

Beetroot Risotto (v/veo/gf)
Golden Beetroot, finished with Parmesan

DESSERTS

Dark Chocolate & Cointreau Delice (v/gf)
Blood Orange Gel, Clotted Cream Ice Cream, Orange Crisp

Christmas Sticky Toffee Pudding (v/veo/gfo)
Brandied Butterscotch, Vanilla Bean Ice Cream

Selection of British Cheeses (v/gfo)
Biscuits, Grapes, Celery and Chutney

Followed by Tea, Coffee & Mince Pies

(v) Vegetarian, (ve) Vegan, (veo) Vegan Option, (gf) Gluten free, (gfo) Gluten Free Option

