

Private Party

MENU

Cream of Vegetable & Herb Soup

Garlic Croutons **VE GF?**

Classic Prawn Cocktail

Shredded Iceberg, Marie Rose Sauce,

Brown Bread & Butter **GF?**

Duo of Melon & Roasted Fig

Fanned Cantaloupe Melon Midori Marinated

Honeydew Melon, Pomegranate Syrup **VE? GF?**

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Roast Breast of Free Range Devon Turkey

Apricot & Chestnut Stuffing, Bacon Roll, Gravy **GF?**

Roast Silverside of Beef

Yorkshire Pudding, Horseradish, Gravy **GF?**

Cranberry Chestnut & Spinach Nut Loaf

Caramelised Onion Gravy **VE**

Roast Potatoes New Potatoes

Batton Carrots, Brussels Sprouts **VE GF**

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Christmas Pudding

Brandy Sauce **VE? GF?**

Fresh Fruit Salad

Raspberry Coulis

Clotted Cream **GF VE?**

Trio of Desserts **V**

Raspberry Pavlova | Chocolate After Eight Cheesecake | Lemon Torte

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Coffee & Mints

*Sample menu subject to change

VE Vegan **VE?** Can be vegan, ask when ordering **V** Vegetarian **GF** Gluten Free **GF?** Can be gluten free ask when ordering

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.