

MENU

THE PARK HOTEL HORS D'OFUVRES TABLE

A selection of 14 homemade salads including: vegan & vegetarian salads, chicken liver pate, Coronation turkey & seafood mirror

FROM THE CARVERY

ROAST SILVERSIDE OF BEEF

Horseradish sauce E,D,M,SU, Yorkshire pudding E,D,G & various mustards M GF?

ROAST TURKEY

Mustard and honey glazed sausages so, sd, G, M stuffing CE, D, G, cranberry sauce GF?

CRANBERRY CHESTNUT & SPINACH NUT LOAF

Caramelised onion gravy VE N,SU

SPINACH & RICOTTA CANNELLONI

Topped with a cheese sauce c,E,D,N,G

Roast Potatoes su New Potatoes, Garden Peas, Cauliflower Cheese D.G.,
Buttered Sprouts, Baton Carrots & Swede Puree D.M.E.SU

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CHRISTMAS PUDDING & BRANDY SAUCE $_{\mathsf{G},\mathsf{SU}}$

CHOCOLATE PROFITEROLES G.E.D.SO

FRUIT PAVLOVA V GF E,D

BAIL FYS CHOCOLATE CHEESECAKE GDESOSUN

BLACK FOREST ROULADE GEDSOSU

FRESH FRUIT SALAD VEGE

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COFFFF & MINTS

^{*}Menu subject to change. Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.