

Festive

PRIVATE PARTY

MENU

WINTER VEGETABLE SOUP

Garlic croutons **G**

CLASSIC PRAWN COCKTAIL

Marie Rose sauce, iceberg lettuce, brown bread & butter **GF C,G,C,E,D,SO,SU**

DUO OF MELON & ROASTED FIG

Fanned cantaloupe melon, midori marinated honeydew melon, pomegranate syrup **SU**

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ROAST BREAST OF FREE RANGE DEVON TURKEY

Apricot & chestnut stuffing, sausage and bacon slice, gravy **N,G,C,D,SU**

ROAST SILVERSIDE OF BEEF

Yorkshire pudding, Horseradish sauce, gravy **C,G,E,D,M,SU**

CRANBERRY CHESTNUT & SPINACH NUT LOAF

Caramelised onion gravy **N,SU**

Roast Potatoes **SU** New Potatoes

Batton Carrots, Brussels Sprouts **VE GF**

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CHRISTMAS PUDDING & BRANDY SAUCE **G,SU**

FRESH FRUIT SALAD

Raspberry coulis, clotted cream **GF VE?**

TRIO OF DESSERTS **V**

Raspberry Pavlova | Baileys Chocolate Cheesecake | Lemon Torte **G,E,D,SO,SU**

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COFFEE & 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.

D Dairy **G** Gluten **M** Mustard **E** Egg **MO** Molluscs **CR** Crustacean **C** Celery
N Nuts **F** Fish **SU** Sulphur Dioxide **S** Sesame **SO** Soya **P** Peanuts **L** Lupin

GF Gluten Free **GF?** Can be Gluten Free (please ask) **V** Vegetarian **VE** Vegan **VE?** Can be Vegan (please ask)