

Festive PARTY NIGHT

MENU

HORS D'OEUVRES TABLE

A Selection of 14 Homemade Salads,
Including a Selection of Meat, Seafood, Vegetarian & Vegan Dishes

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FROM THE CARVERY

ROAST SILVERSIDE OF BEEF 577 Kcal **G, D, E, M**

ROAST TURKEY 544 Kcal

CRANBERRY, CHESTNUT & SPINACH NUT LOAF **VE GF**

Caramelised Onion Gravy 650 Kcal **N, SU**

BEETROOT WELLINGTON **VE**

Caramelised Onion Gravy 700 Kcal **N, SO, G, V**

Roast Potatoes **SU** Minted New Potatoes, Garden Peas, Cauliflower Cheese **G, D, G, M**
Buttered Sprouts **D** Baton Carrots, Honey Mustard-Glazed Sausages **M, G, SO, SU**
Yorkshire puddings **C, D, G** Sage & Onion Seasoning

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CHRISTMAS PUDDING & BRANDY SAUCE 318 Kcal **G, D, SU, N**

FRESH FRUIT SALAD 275 Kcal **VE? GF**

DARK CHOCOLATE TART 850 Kcal **G, D, E, N, SO**

PEACH & PASSIONFRUIT PAVLOVA **D, SU**

RASPBERRY CHEESECAKE **N, SO, E, D, G, SU**

*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)