

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 GF? E, M

ROAST TURKEY 544 Kcal GF?

CRANBERRY, CHESTNUT & SPINACH NUT LOAF VE GF

Caramelised Onion Gravy 650 Kcal N, SU

BEETROOT WELLINGTON

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

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 E, D, G Sage & Onion Seasoning G

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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, E

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

Clotted Cream D Pouring Cream D

*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)