

Festive PRIVATE PARTY MENU

CREAM OF VEGETABLE & HERB SOUP VE GF?

Garlic Croutons 225 Kcal G

CLASSIC PRAWN COCKTAIL GF?

Shredded Iceberg Lettuce, Marie Rose Sauce, Brown Bread & Butter 277 Kcal C, G, E, D, SO, SU

MULLED WINE POACHED PEAR VE?

Blue Cheese Crumb, Port Glaze, Candied Walnuts SU, D, N

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ROAST BREAST OF TURKEY GF?

Cranberry & Apricot Stuffing, Sausage & Bacon Slice 544 Kcal G, SU

ROAST SILVERSIDE OF BEEF GF?

Yorkshire Pudding 577 Kcal G, E, D, M, SU

CRANBERRY, CHESTNUT & SPINACH NUT LOAF GF? VE

Caramelised Onion Gravy 650 Kcal N, SU

Roast Potatoes SO, New Potatoes, Batton Carrots, Sauteed Sprouts D,

Broccoli and Cauliflower Mornay 215 Kcal D, G, M VE GF

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CHRISTMAS PUDDING GF?

Brandy Sauce, Clotted Cream 318 Kcal G, N, SU, D

FRESH FRUIT SALAD VE? GF

Clotted Cream 275 Kcal

DARK CHOCOLATE TART

Kirsch Cherries, Honeycomb Ice Cream 850 Kcal G, D, SU, E, N, SO

A PRE-ORDER IS REQUIRED NO LATER
THAN 2 WEEKS PRIOR TO YOUR EVENT

*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)