

FESTIVE LUNCH SILVER SERVICE
PARTY MENU

STARTERS

Soup of the Day, Herb Oil, Garlic Croutons VE GF?

Classic Prawn Cocktail, Shredded Lettuce, Marie Rose Sauce,
Brown Bread and Butter CGEDSOSUCR

Chicken Liver Pate, Cumberland Sauce, Caramelised Onion Chutney,
Quince Jelly, Lightly Toasted Crostini DGSUEN

Mulled Wine Poached Pear, Blue Cheese Crumb,
Port Glaze, Candied Walnuts VE? SUDN

MAINS

Roast Breast of Turkey, Cranberry & Apricot Stuffing,
Sausage Wrapped in Bacon GSU

Roast Silverside of Beef, Yorkshire Pudding GEDMSU

Oven Baked Salmon Supreme, Samphire, Clam & Prosecco Velouté DFSUMO

Beetroot Wellington, Vegetable Puree, Red Wine & Shallot Jus NSOGV

Roasted Vegetable and Mix Bean Loaf, Charred Shallots,
Crispy Kale, Vegetarian Gravy VE GF

Roast Potato su | Minted New Potato | Baton Carrots | Buttered Sprouts with Chestnuts DN
Broccoli & Cauliflower Mornay D

DESSERTS

Christmas Pudding and Brandy Sauce GEDSU

Black Forest Roulade, Chocolate Sauce GSODE

Winter Berry Pavlova, Fruit Coulis, Shortbread Crumb GDES0

Fresh Fruit Salad, Clotted Cream D

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.

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

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