



# Festive Party Menu 2023

## On arrival

• Traditional spiced Mulled Wine, cinnamon, star anise, cardamom & cloves.

### **Starters**

- Winter Chestnut & Butternut squash soup. (\*GFO/Vegan option available)
- Smoked Salmon & Prawn Roulade with vodka and herb crème cheese, lemon & pea shoots.
- Chicken liver & brandy pate served with curried croutes, red onion marmalade, balsamic dressed leaves (\*GFO available)

#### Mains

- Festive Turkey with traditional trimmings (\*GFO available)
- Welsh Slow Roast pink topside of beef, Yorkshire pudding, jus. (\*GFO available)
- Pan Roast Fillet of Salmon, herb butter, dill, white wine sauce (\*GFO available)
- Luxury nut roast, wild mushrooms, Madeira gravy. (Vegan) All served with roast potatoes, winter vegetables, creamy buttery pome puree

### Desserts

- Traditional Christmas pudding with Brandy sauce
- Lemon Posset. Winter Spiced berry compote (\*GFO)
- Profiterole and warm chocolate sauce & cream
- Date & Chocolate Mousse (Vegan)

# **Optional Extras...**

- Cheese board selection with homemade chutney (+£6.50)
- Coffee & mince pie (+£2.50)

