

# **Christmas Party Nights**

# Menu

Arrival

19:00

**Dinner Served** 

20:00

## **Starters**

Winter Vegetable Soup (ve)

Garlic & Herb Croutons

Festive Pâté

Fig & Date Chutney & Toasted Croutes

Warm Goats Cheese (v)

Petit Salad, Textures of Beetroot, Walnut Crumb

### **Main Courses**

Traditional Roast Norfolk Turkey

Last Drop Festive Stuffing, Cumberland Chipolata, Roast Potatoes, Seasonal Vegetables & a Pan Gravy

Slow Braised Bowland Beef

Creamed Potatoes, Seasonal Vegetables & a Red Wine Sauce

Pan Fried Fillet of Salmon

Herb Diced Potatoes, Winter Vegetables & a Tartare Hollandaise Sauce

Root Vegetable, Cashew Nut & Spiced Marmalade Wellington (ve)

Field Mushroom & a Chestnut & Spinach Ragu

#### **Desserts**

Lemon & Orange Cheesecake (v)

Citrus Compote

Dark Chocolate & Cherry Tart (v)

Macerated Cherries & Chantilly Cream

Traditional Christmas Pudding (v)

**Brandy Sauce** 

Gingerbread Panna Cotta (v)

Honeycomb & Homemade Cinnamon Shortbread

Please Note: Our kitchens are not a nut free environment. If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may subject to seasons and an alternative may be offered. (v) Denotes suitable for Vegetarians. (gf) Denotes Gluten Free.





