



# CHRISTMAS PARTY NIGHT

## STARTERS

### Leek & Potato Soup VE

Garlic & Herb Croutons

### Chicken Liver Pate

Red Onion & Date Chutney, Toasted Ciabatta

### Whipped Goat's Cheese V

Petit Salad, Sweet & Sour Tomatoes

## MAIN COURSES

### Traditional Roast Norfolk Turkey

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

### Slow Braised Bowland Beef

Mashed Potatoes, Seasonal Vegetables, Marsala Sauce

### Fillet of Scottish Salmon

Herb Diced Potatoes, Winter Vegetables, Lemon & Parsley Cream

### Root Vegetable Casserole VE

Herb Dumplings, Mashed Potatoes, Seasonal Vegetables

## DESSERTS

### Mango & Passionfruit Cheesecake V

Fruit Coulis, Chantilly Cream

### Belgian Dark Chocolate Brownie V

Honeycomb, Salted Caramel Sauce

### Traditional Christmas Pudding V

Brandy Sauce

### Winter Berry Panna Cotta V

Compote of Winter Berries, Homemade Shortbread

V = Vegetarian VE = Vegan

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.

Please note our kitchens are not a nut free environment. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost.

Some items may be subject to seasons and an alternative may be offered. Prices include VAT at 20%.

A MEMBER OF THE EMERSON GROUP