



CHRISTMAS PARTY MENU

MAIN COURSES

Traditional Roast Norfolk Turkey GFA

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

Rolled Shin of Bowland Beef GFA

Herb Buttered Mash, Honey & Sesame Roasted Root Vegetables, Red Wine Jus

Pan Fried Salmon GFA

Horseradish Dauphinoise, Crispy Capers, Herb Cream

Spinach, Squash & "Cream Cheese" Pithivier VE

Roasted Beetroot, Chestnut Pesto

DESSERTS

Traditional Christmas Pudding V VeA GFA

Brandy Sauce, Red Currants

Mince Pie Cheesecake

Orange Gel, Cranberry Crumb

Dark Chocolate Torte V GFA

Baileys Anglaise, Macadamia Brittle

V = Vegetarian VE = Vegan VeA = Vegan Available GF = Gluten Free GFA = Gluten Free Available

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%.