



## CHRISTMAS PARTY NIGHT MENU 2024

### *Starters*

#### **Honey Roasted Carrot Soup**

chestnut crumble & garlic croutons (G,N,PB)

#### **Corn-fed Chicken & Cep Terrine**

apple & date chutney, toasted brioche (G,M,Su)

#### **Bourbon Cured Salmon**

apple & fennel salad, toasted rye (F,G)

### *Main Courses*

#### **Roasted Turkey Crown, Sage & Apricot stuffed Turkey Leg with Pigs in Blankets**

pickled red cabbage, roasted cocotte potatoes, cranberry infused turkey jus (G,Ce,Su)

#### **Steamed Chalk Stream Trout**

chive mash, buttered kale, fine beans, chervil & saffron velouté (F,M)

#### **Chestnut Mushroom Risotto**

courgette ribbons, slow roasted cherry tomatoes, chestnut crumble (N,PB)

### *Desserts*

#### **Treacle Tart**

orange, pistachio ice-cream (G,E,M,N)

#### **Dark Chocolate Mousse**

Chocolate olive oil cake, poached cherries, hazelnut tuille (G,N,PB)

#### **Christmas Pudding**

brandy Anglaise (G,E,M)

### *Coffee, Mince Pies and Petit Fours* (E,G,M,N,Su)



If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy  
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish  
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian \*can be adapted to gluten free