

* Christmas Party Nights Menu *

SET MENU

DUCK & GREEN PEPPERCORN TERRINE

Served with ginger bread croûte, apple gel & pickled radish
DF | *GF* | NF

CHICKEN SUPREME

Oven roasted chicken breast supreme, rosemary château potatoes, pan-fried brassica & red wine & cranberry jus
DF | GF | NF

CHOCOLATE PARFAIT

Vegan dark chocolate parfait, blackcurrant vegan meringue & sloe gin sauce
V | VE | DF | GF | NF

TEA & COFFEE

SET VEGETARIAN/VEGAN MENU

CHESTNUT MUSHROOM PATE

Served with a ginger bread croûte, apple gel & pickled radish
V | VE | DF | *GF* | NF

SWEET POTATO & PUMPKIN SEED LOAF

Sweet potato, sage and pumpkin seed loaf, rosemary château potatoes, pan-fried brassica & vegan jus
V | VE | DF | GF | NF

CHOCOLATE PARFAIT

Vegan dark chocolate parfait, blackcurrant vegan meringue & sloe gin sauce
V | VE | DF | GF | NF

TEA & COFFEE

V - Suitable for vegetarians VE - Suitable for vegans DF - Dairy free GF - Gluten free NF - Nut free

** - Can be made

Pre-orders required. Each guest must choose either the Set Menu or Vegetarian/Vegan Menu. All dishes can be adapted to suit guests with special dietary requirements if pre-ordered. Not all of the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform a member of our events team of any allergies or intolerances before placing your pre-order. All of our food is prepared to the highest possible standard, however it is prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen request meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination.