

ALL-INCLUSIVE PARTY NIGHTS

3-course menu

STARTER

Roasted Tomato & Basil Soup

crème fraiche, warm bread roll (v, vg, GFA, DFA)

Classic Prawn Cocktail

baby gem, Marie Rose sauce, lemon

Goat's Cheese & Beetroot Salad

candied walnuts, balsamic glaze (v)

Duck Liver Parfait

red onion marmalade, toasted sourdough



Traditional Roast Turkey

pigs in blankets, sage & onion stuffing,
cranberry sauce & gravy (GFA, DFA)

Wild Mushroom Wellington

roasted heritage carrots, thyme jus (v, vg)

Roast Chicken Supreme

dauphinoise potatoes (DFA)

Baked Fillet of Salmon

lemon butter sauce (DFA)

all mains served with potatoes & seasonal veg



Traditional Christmas Pudding

brandy sauce (v)

Baked Vanilla Cheesecake

winter berry compote (v)

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream (v)

Festive Ice Cream Sundae

vanilla ice cream, chocolate sauce, festive sprinkles (v)

Caramel Biscuit Cheesecake

with vegan vanilla ice cream (v, vg, GFA)

Chocolate Orange Tart (v, vg, DFA)

Chocolate Brownie (v, GFA)

Fresh Fruit Salad (v, vg, GFA, DFA)

MAIN

DESSERT