

# Festive Party Entertainment Night Menu

## Starters

**Celeriac and truffle soup, parmesan croute**

(5)

**Classic prawn cocktail, marie rose sauce, cherry tomatoes, fresh gem lettuce,  
basil cress, sea salt croute.**

(1,6,13) Gluten free version available

**Butternut squash, beetroot, (vegan) parmesan and chive tart served with dill creme fraiche.**

(5) Gluten free version available

**Chicken, ham hock and tarragon terrine, homemade piccalilli, toast**

(1)

## Mains

**Slow Roast turkey breast, sage and onion pork stuffing, thyme roasted potatoes, glazed carrots and  
parsnip, seasonal greens, turkey gravy.**

(1) Gluten free version available

**Roasted Essex lamb rack, red wine braised cabbage, garlic mash potato, celery cress, lamb jus**

(1) Gluten free version available

**Pan seared centre cut cod, with crispy bacon, peas, gem lettuce, sauté potatoes, white wine sauce.**

(5,13)

**Garlic and thyme chestnut mushroom, spinach and vegan parmesan 'lasagne' with celeriac,  
served with mushroom jus.**

V, G

## Desserts

**Classic Christmas pudding, brandy-soaked red current, brandy butter sauce.**

(1,5,6)

**Chocolate delice, coffee cream & praline crumble**

(5,6,11)

**Mulled wine pear crumble, vegan strawberry ice cream**

V, G

**Tea, Coffee and Petit Fours**

### ALLERGEN KEY

**1 = Gluten | 2 = Soya | 3 = Lupin | 4 = Celery | 5 = Milk | 6 = Eggs | 7 = Sulphur Dioxide | 8 = Mustard  
9 = Sesame | 10 = Peanuts | 11 = Nuts | 12 = Crustaceans | 13 = Fish | 14 = Molluscs**

**V = VEGAN FREE | G = GLUTEN FREE**