

Festive Party Unlimited Drinks 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