# Party Night Menu 

## Starters

Roast Red Pepper and Tomato Soup (v, vea, gfa)

Sour cream
Confit Ham Hough, Picked Carrot and Mustard Terrine (gfa)
Golden beetroot relish, endive and fine herbs

## Main Courses

## Ballotine of Turkey (gfa)

Wrapped in bacon, apricot \& sage stuffing, chipolata, honey glazed roots, rosemary roast potatoes, and a rich turkey jus
Slow Braised Featherblade of Beef (gfa)
Glazed roots, rosemary roast potatoes, sauce bourguignon - pancetta, red wine, baby onion and button mushroom

Nut Roast, Parsnip and Sage Strudel (v, vea)
Crisp seeded pastry, onion gravy, truffled savoy cabbage and roast vegetables

## Desserts

Baked Vanilla Cheesecake (v) Honeycomb and mulled berry compote

Dark Chocolate Torte (v, vea)
Raspberry crumb, berry coulis and clotted cream


Bowfield

Partir Vignt

