



Party Night Menu

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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