



PARTY NIGHT MENU



THE BUSBY



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Starters

Roasted Parsnip & Thyme Soup (ve, gfa)

Curried oil | Crouton

Hot Smoked Salmon (gfa)

Lemon & parsley crème fraîche | Fried capers | Sourdough croutons

Venison & Beef Shin Terrine

Apple bon bon | Blackberry vinaigrette | Toasted brioche | Micro herb salad

Mains

Roast Breast of Turkey

Rosemary salted roast potatoes | Chipolatas

Honey glazed vegetables | Turkey jus

Feather Blade of Beef (gf)

Butter & herb mash | Charred carrots | Tenderstem broccoli

Braised red cabbage | Red wine jus

Grilled Vegetable Wellington (ve)

Buttered mash | Seasonal greens | Roasted red pepper dressing

Desserts

Chocolate Mint Profiteroles (v)

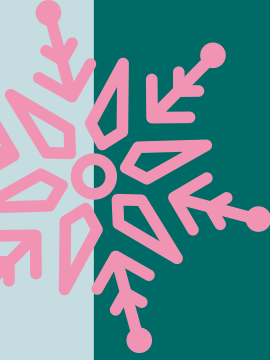
Mint cream | Chocolate sauce | Crushed candy cane

Biscoff Cheesecake (v)

Biscoff sauce | Whipped cream | Ginger tuile

Dark Chocolate Torte (ve, gf)

Raspberry coulis | Vegan vanilla ice cream



Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.

