

LYNNHURST



Party Night Menu



NIGHT MENU

STARTERS

Roast Red Pepper & Tomato Soup (v, vea, gfa)
Sour cream and herb croutons

Confit Ham Hock, Pickled Shallot & Caper Terrine (gfa) Golden beetroot relish, endive and fine herbs

MAIN COURSES

Ballotine of Turkey (gfa)
Wrapped in bacon, chestnut & sage stuffing,
pigs in blankets, honey-glazed root vegetables,
rosemary roast potatoes and a rich turkey jus

Slow Braised Shin of Beef (gfa)
Honey-glazed root vegetables, rosemary roast potatoes
and sauce bourguignon - pancetta,
red wine, baby onion & button mushroom

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

DESSERTS

Pecan & Cranberry Tart (v)
Crème fraîche and butterscotch sauce

Chocolate Orange Torte (v, vea, gfa) Cointreau anglaise and lemon crumb