



Party Night Menu

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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