



CHRISTMAS PARTY MENU

STARTERS

Wild mushroom soup (Vegan)

Topped with dairy free cream & truffle oil. Served with warm *seeded bread.

Celery *Egg *Soy

Fig and brie salad

Topped with a warm honey drizzle.

Dairy

Medley of fish

Smoked salmon, prawn and mackerel served with horseradish *crème fraiche and sliced **seeded bread.

Fish Crustacea *Dairy **Egg **Soy

Venison terrine

Served with sliced toasted *ciabatta, homemade tomato chutney and rocket garnish.

***Egg *Soy**

MAIN COURSE

Turkey with all the trimmings (DF)

Served with roast potatoes, *yorkshire pudding, roasted carrots and parsnips, pig in blanket, stuffing and sauteed shredded brussel sprouts. Topped with rich meat gravy.

Celery *Soy

Vegan stuffing roast

Mushroom, stuffing and cranberry roast, served with roast potatoes, roasted carrots and parsnips, vegan sausage wrapped in paprika seasoned courgette ribbons and sauteed shredded brussel sprouts. Topped with rich vegetable gravy.

Celery

Please note our menu is totally **gluten free**. All other allergens are highlighted below each dish. If you have specific dietary requirements, please let us know. We may be able to amend the dish accordingly. HAPPY DINING (DF)=Dairy free (VG)=Vegetarian. A menu is available highlighting our Vegetarian and Vegan items



Winter beef stew

Locally sourced topside of beef, cooked with onions and root vegetables in red wine and beef stock. Served with creamy mashed potatoes and sauteed garlic buttered stem broccoli.

Celery Garlic

Roasted halibut

Fillet of halibut, oven roasted. Served on bed of creamed spinach and parmentier potatoes.

Fish

DESSERTS

Baked cheesecake

Baileys chocolate orange cheesecake, served with pot of cream.

Dairy

Black forest trifle

Layers of chocolate brownie, chocolate custard and cherries in kirsch. Topped with whipped cream and chocolate shavings.

Sulphites Dairy

Christmas pudding

Traditional christmas pudding, served with brandy sauce.

Sulphites

Ginger sponge

Homemade sponge with candied stem ginger. Served with dairy free salted caramel ice cream.

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