



WIVENHOE
HOUSE



CHRISTMAS PARTY ALLERGEN MENU 2018

Starters

- Butternut squash soup, herb crème fraiche, cheddar croute (v) (M, GL)
- Confit duck roulade, mulled plum compote, bread wafers (GL)
- Smoked chalk stream trout, celeriac remoulade (FI, E, MU, CE)
- Baked Crotin goat's cheese, roast vegetable salad, green olive dressing (v) (M, MU)

Main Course

- Roast breast of Norfolk turkey, apricot & sausage meat stuffing, seasonal trimmings. (SU, GL, MI)
- Roast loin of beef, Yorkshire pudding, pan gravy (MI, GL, E)
- Baked fillet of salmon, herb smashed potato, Provençale white bean sauce (FI, MI,)
- Celeriac, sweet potato & rice latke, spinach & mushroom ragout, beetroot relish (v) (CE, SU)

Desserts

- Christmas pudding, brandy sauce (GL, MI, SU, N, E)
- Baked apple charlotte, coconut caramel custard
- Butterscotch & pecan cheesecake, milk chocolate sauce (GL, MI, N)
- Binham blue cheese plate, quince jelly, wafers (MI, GL)

To Finish

- Coffee & snowballs (MI)
- May contain traces of GL, N, P, SE, SU

Vegan Options

- Butternut soup, violife croute, herb oil (GL)
- Celeriac, sweet potato & rice latke, spinach & mushroom ragout, beetroot relish (CE, SU)
- Baked apple charlotte, coconut caramel custard

ALLERGENS KEY

CE

Celery

GL

Gluten

CR

Crustaceans

E

Eggs

FI

Fish

LU

Lupin

MI

Milk

MO

Molluscs

MU

Mustard

N

Nuts

P

Peanuts

SE

Sesame

SO

Soya

SU

Sulphur dioxide (sulphites)