



A REINDEER RENDEZVOUS PARTY NIGHT MENU

Starters

Smoked mackerel, pickled cucumber, horseradish cream cheese & rye crisps | **Fi, Mi, S, Gl, E, Mu ***

Ham hock terrine, piccalilli & sourdough croutes | **Mi, S, Ce, Gl, Mu ***

Salad of mulled wine poached pear, roast walnut, winter leaves & whipped gorgonzola |
S, Mi, N, Mu, Ce -Vegan alternative available

Mains

Traditional festive roast turkey, roast potatoes, sage & onion stuffing, pig in blanket,
buttered sprouts & gravy | **Mi, S, Ce, Gl ***

Braised featherblade of beef, potato purée, hispi cabbage & red wine sauce | **Ce, Mi, S**

Fillet of sea bass, herb new potatoes, creamed leeks, Champagne & caviar sauce | **F, Mi, Ce, S, Mo**

Butternut squash, cranberry & chestnut pithivier, roasted squash purée,
pickled cranberries & crispy sage | **Mi, S, Gl, N, E, Ce *** - **Vegan alternative available**

Desserts

Christmas pudding with brandy custard (V) | **Mi, S, Gl, E *** - **Vegan alternative available**

Hazelnut profiteroles, chocolate sauce, hazelnut praline | **Mi, Gl, E, N, So**

Clementine Pavlova, vanilla cream, mint syrup & shaved dark chocolate | **Mi, E, So, S -Vegan alternative available**

Selection of British cheeses, house chutney with celery, grapes & crackers (V) | **Mi, Gl, Ce, Mu, S *-£4 supp**

Means the dish can be made Gluten Free *

Allergen Key: Milk–Mi, Crustaceans–C, Celery–Ce, Egg–E, Sulphates–S, Soya–So, Fish–F, Mustard–Mu, Nuts–N, Gluten–Gl, Molluscs–Mo

