

# PARTY MENU

## STARTERS

- Carrot and coriander soup (V) (Ve)
- Duck and chicken terrine, plum and ginger chutney with toasted ciabatta
- Grilled goat's cheese and roasted mixed beets with citrus drizzle (V)

## MAINS

- Turkey crown, stuffing ball, pigs in blankets and pan gravy
- Peppered roast sirloin of beef\*, Yorkshire puddings and horseradish sauce
- Roasted beetroot, butternut squash and pumpkin seed tart (V) (O)

Served with winter vegetables and rosemary roast potatoes.

## DESSERTS

- Traditional Christmas pudding with brandy sauce
- Belgian chocolate and raspberry torte with candied winter fruits (Ve)
- Christmas cheesecake with white chocolate shavings (V)

\*Cooked medium  
(Ve) Vegan  
(O) Vegan option available  
(V) No meat or fish.  
Gluten free gravy.

