



Christmas Private Parties

2025
Menu



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Assortment of Bread Rolls (V,W,B,Se) and Butter (V,D)

Starter

🍴 **Roasted Tomato and Red Pepper Soup (V)**

Spiced sunflower seeds, basil oil, plant based cream, paprika puff pastry straw

Main Course

Baked Bacon Wrapped Turkey (SD)

Cranberry pork sausage wrapped in bacon, sage and onion pork stuffing, herb potato, parsnip, carrot, brussels sprouts and rich turkey jus

Vegetarian Course

🍴 **Spiced Squash, Chickpea and Lentil Roast with Chestnuts (V,S)**

Plant based sausage wrapped in leek, sage and onion stuffing, herb potato, parsnip and carrot, brussels sprouts, and plant based herb gravy

Dessert

🍴 **Chocolate and Cherry Delice (V,S,SD)**

Cherry ripple cream, cherry and star anise gel, festive berry and cherry compote

Coffee and Tea

🍴 **Mince Pies (V,W)**

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts,

(H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P)

Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🍴 Plant-based, (V) Vegetarian