Garden Restaurant Gala Dinner and Dance Menu 2023

£60.00 per person

£75.00 per person including half a bottle of wine

Starters

Oak Smoked Salmon Parfait (F,Su.M,G)
Dill crème fraiche, melba toast, micro watercress
Roquefort, Poached Pear & Roquette Salad (M,Su,N,V)
Candied walnut & manuka honey dressing
Pheasant & Cognac-Soaked Prune Terrine (Su,M,Ce)
Spiced plum compote
Soup of the Day (V,M,Ce)

Main Course

'Grand' Free Range Butter Roasted Turkey Breast (M,G,Ce,Su,N)
Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts with toasted hazelnuts, Shiraz jus & cranberry compôte
Pan Fried Fillet of Seabass (F,M,Su)
Pea puree, crushed potato & spinach cake, samphire, salsa verdi
Duo of English Lamb, Minted Jus (Ce,Su,M)
Pink rump & shepherd's pie, pomme purée, peas, roscoff onions with minted jus
Grand Nut Roast (N,Ce,G,So,V,P)
Poached hen egg & seasonal vegetables

Desserts

Grand` Vintage Christmas Pudding (M,Su,G,N,E)
Brandy sauce
Passionfruit & Pink Grapefruit Tart (E,M,G)
Dark Chocolate & Cherry Soufflé Torte (M,So,Su,G,E)
Baileys cream
Selection of Fine English Cheeses (M,Su,N,Se,E,So,G)
Homemade Granny Smith & cider chutney, served with fig bread

Warm Mince Pies (G,Su,So,N,P,M,E)

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order
Please note the following menu content abbreviations for your information:
Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So – soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian