



# Carnival Party Night Dinner Menu

## **Ham Hock & Leek Terrine** (G,Ce,Su)

Festive chutney, finedor bread

## **Smoked Salmon & Leek Quiche** (F,G,E,M)

Baby salad & chive creme cheese mousse

## **Roasted Butternut Squash Soup** (Ce,N,V,PB)

Crumbed chestnuts, pumpkin oil



## **Grand Free Range Butter Roasted Turkey Breast** (M,G,Ce,Su)

Sage & onion stuffing, bacon-wrapped chipolata, thyme roast potatoes, honey roast root vegetables, buttered sprouts, braised red cabbage, light turkey jus, cranberry sauce

## **Baked Fillet of Sea Bass** (F,M,Ce,Su)

Herb and olive potato cake, seasonal vegetables, white wine cream sauce

## **Festive Bean & Cauliflower Wellington** (Ce,G,V,PB)

Thyme roast potatoes, seasonal vegetables and red wine jus



## **Christmas Pudding Cheesecake** (G,M,V)

Winter berry compote

## **Chocolate Truffle Torte** (V,PB,So)

Macerated cherries

## **Winter Berry Eton Mess** (G,M,V)

Shortbread crumb



## **Warm Mince Pies and Coffee** (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 See 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 V - vegetarian PB - plant based

The menu and allergens are subject to change.