

PARTY NIGHTS MENU

This menu is included as part of our Party Nights package

STARTERS

SWEET POTATO & COCONUT VELOUTÉ (GF/DFO/VGO)
Chive crème fraîche, onion crumb

SMOKED MACKEREL MOUSSE (GFO)
Horseradish sauce, pickled daikon, lemon gel, grilled brioche

CHICKEN & HERBS TERRINE (GFO)
Blood orange gel, fig chutney, sourdough croûte

SEA SALT BAKED BEETROOT TARTER (V/GF)
Beet gel, aged balsamic, Sheese mousse, candied pecans

MAINS

BRONZE TURKEY (GFO/DF)
Château potato, roast parsnips & carrot, cranberry stuffing, Brussels sprouts, pigs in blankets, turkey jus

PANCETTA WRAPPED PORK TENDERLOIN (GF)
Creamy mash, roasted parsnips & carrot, Brussels sprouts, mustard sauce

GRILLED HAMPSHIRE SALMON (GF)
Sautéed new potato, mussels & Lyme Bay clam chowder, samphire, bronze fennel

BUTTERNUT SQUASH & SPINACH RISOTTO (GF/DFO/VGO)
Chia seeds, parmesan, crispy roquette

DESSERTS

CHRISTMAS PUDDING (GFO/VGO)
Brandy sauce, fresh redcurrent, sugar dust

MINT CRÈME BRÛLÉE (GFO)
Blackcurrant sorbet, shortbread crumb, fresh berries

REGIONAL CHEESE SELECTION (GFO)
Carrot & apricot chutney, grapes, celery, crackers

SPICED BRIOCHE BREAD PUDDING
Cardamom ice cream

V = Vegetarian | VG = Vegan | GF = Gluten Free | DFO = Dairy free option available | GFO = Gluten Free option available