

les d'ouvres hotel

£39.50
MINIMUM 10
PEOPLE

To start



PARSNIP & CHESTNUT SOUP

served with croutons *DFA, V*

PRAWN SALAD

orange, spinach, rocket salad & a maple mustard dressing *GFA DFA*

BREADED BRIE

cranberry & apple sauce, mixed salad *GFA*

SAUSAGE & CHORIZO SCOTCH EGG

bacon mayo *GFA DFA*

BEETROOT & VEGAN CHEESE TERRINE

walnut, crispy sage, rocquette & honey *VE*

Mains

CLASSIC TURKEY ROAST

roast potatoes, mulled red cabbage, pigs in blankets, sage & onion stuffing, bacon, winter vegetables & turkey gravy *GFA DFA*

GRILLED LOCAL SEA BASS

hasselback potato sautéed beetroot and samphire, garlic & fennel sauce *GFA*

LOCAL BRAISED BEEF

herb crushed new pots, broccolini & beef jus *GFA DF*

BUTTERNUT SQUASH ROLL

vegan sausage stuffing, cranberry, classic roast trimmings & vegan pigs in blankets *GF DF VE*

Desserts

FESTIVE LEMON CAKE

mixed berry puree, walnut brittle & light meringue *GF VE*

CHOCOLATE BROWNIE

Chocolate crème anglaise & guernsey vanilla ice cream *GFA*

CHEESE PLATTER

Bleu d'Auvergne, Red Leicester, Brie, apple cider chutney, celery, grapes & crackers

XMAS PUDDING

brandy sauce & red berries compote *VEA*

PEAR STICKY TOFFEE

pear toffee sauce, vegan vanilla ice cream *VEA*

TABLE SHARING MINCE PIE TO FINISH

please note that a service charge is not included

Christmas Party Menu

