

# Festive Menu

Dinner & Show 3 - Course Meal

## Starters

Tuna & Smoked Mackerel Pate With Parsley & Horseradish  
Cream **G.F with G.F bread**

Spiced Winter Christmas Soup **VE, G.F, V**

Chicken Liver & Cognac Parfait With Spiced Pear Chutney  
& Crostini **G.F with G.F bread**

Herb Goats Cheese Mousse With Maple Beetroot Salsa &  
Garlic Toasted Ciabatta **V, G.F with G.F bread**

## Main Course

Traditional Roast Turkey With all The Trimmings

Grilled Fillet Of Salmon Served With A  
Tomato & Asparagus Sauce **G.F**

Honey & Sage Roasted Loin Of Pork Served With A  
Roasted Shallot, Apple & Red Wine Sauce

Parsnip, Brie & Cranberry Brioche Bread & Butter Pudding  
With Prosecco Cream **V**

North African Scented Medley Of Vegetables **VE, G.F, V**

## Desserts

Traditional Christmas Pudding & Brandy Sauce

Fresh Fruit Salad With Hazel Nut & Rose Ice Cream **VE, G.F, V**

Winter Berry Cheesecake

**VE= Vegan - G.F = Gluten Free - V = Vegetarian**

Menu choices must be pre-ordered a  
**minimum of 7 days** prior to your party