

Dinner and Disco Event Menu

Starter

Tomato and Basil soup 'Ve' 'GF'

Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'

Home cured Scottish salmon gravadlax, homemade brown bread, beetroot lemon mayonnaise 'GFA' 'DF'

Chicken liver parfait, red onion marmalade, brown bread 'GFA'

Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil

Grilled goats cheese crostini, fig, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

G & J Barron's roast turkey, roast potatoes, pig in blanket, sage and onion stuffing, seasonal vegetables, turkey jus 'GFA'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach,
green beans with smoked garlic cream sauce 'GF'

Pork tenderloin, braised carrots, black pudding bon bons, burnt apple puree, sage mash, red wine jus

Homemade beef burger, brioche bun, little gem lettuce, mayonnaise, tomato, dill pickles, Cheddar cheese, bacon rasher, tomato relish with chunky chips

Vegetable Wellington, tomato coulis, sauteed potatoes, French beans 'Ve'

Halloumi, spinach and sun blushed tomato filo parcel, garlic tomato sauce, dressed rocket 'V'

Dessert

Winter meringue, lavender, winter berry compote, white chocolate soil, blackberry ice cream 'V' 'GF'
Warm double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'
Sticky toffee pudding, toffee sauce, clotted cream ice cream 'V'
Apple, pear, cranberry and ginger Christmas crumble, vanilla ice cream or custard 'V'
Traditional Christmas pudding, brandy butter sauce 'V' 'VEA'
A selection of British cheese, Flick's Great Tey organic quince jelly,

Additional Sides

celery, homemade bread and assorted crackers 'GFA'

Tenderstem broccoli, fresh chilli 'DF'	3.99
Cauliflower cheese 'GFA'	3.99
French Fries 'GF'	3.99
Parmesan and Truffle fries 'GF'	4.99
Onion rings	3.99
Brussel sprouts, pancetta	4.99

We require your pre-order from this menu 4 weeks prior to the event day.