



HOTELS

# FESTIVE DINNER MENU



**Homemade Winter Vegetable Soup** (gf, vg)  
homemade soup with roasted root vegetables

**Classic Prawn Cocktail** (gf)

**Chicken & Brandy Pate** (ga, va)  
toasted sourdough, mixed leaf, winter chutney

**Jewelled Winter Salad with Goat Cheese** (gf, v, va)  
with mixed leaves, candied pecans, dried cranberries,  
crumbled goats cheese & a honey-balsamic vinaigrette

\*\*

**Roasted Breast of Turkey** (ga)  
roasted & carved in house, served with Yorkshire Pudding & pig in blanket

**Sirloin of Roast Beef** (ga)  
roasted & carved in house, served with Yorkshire Pudding

**Festive Carrot & Spinach Wellington** (ga, vg)  
golden puff pastry filled with carrot, spinach and a hint of orange

all served with home-roasted potatoes, winter vegetables & thyme gravy

\*\*

**Steamed Christmas Pudding** (ga, v, va)  
homemade brandy & orange sauce

**Belgium Chocolate & Raspberry Torte** (ga, vg)  
a chocolate biscuit base with a Belgian dark chocolate & raspberry filling,  
finished with chocolate biscuit crumb & raspberry dusting

**Classic Lemon Tart** (ga, va)  
served with a rich Morello cherry compote

**Selection of Cheeses** (gf, v)  
served traditionally with crackers, chutney & grapes

gf – gluten free

v – vegetarian

vg – vegan

ga – can be adapted to suit a gluten free diet

va – can be adapted to suit a vegan diet