



HOTELS

FESTIVE DINNER MENU



Homemade Winter Vegetable Soup (gf, vg)

Prawn Cocktail (gf)

Tomato & Mozzarella Caprese (gf, v, va)
basil pesto

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Roasted Breast of Turkey (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding & pig in blanket

Sirloin of Roast Beef (ga)

roasted & carved in house, served with seasonal winter vegetables, home roasted potatoes, Yorkshire Pudding & a thyme & red wine gravy

Vegetarian Beet Wellington (ga, vg)

A puff pastry wellington with a soft soy & beet filling, wrapped in spinach & a mushroom duxelles
Served with home roasted potatoes, winter vegetables & red wine gravy

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Steamed Christmas Pudding (ga, v, va)

homemade brandy & orange sauce

Belgium Chocolate Truffle Torte (gf, vg)

chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with chocolate brownie & chocolate crumb

Selection of Great British Cheeses (gf, v)

served traditionally with crackers, chutney & grapes

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Tea or Coffee

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