

THREE GOURSE CHRISTMAS PARTY NIGHT SAMPLE MENU





Spiced parsnip and apple soup (VE)(GFA)(DFA)
with thyme and garlic croutons

Honey roasted figs (V) 🐽 B with whipped goat's cheese, tart fin, beetroot gel and micro watercress

Panchetta, brie and cranberry croquette (GFI) 💩 A with cauliflower purée

MAIN GOURSE

Roasted Midland's turkey (DFA)(GFA) 🐽 A

with cranberry and orange seasoning, pigs in blankets, sage gravy, roasted seasonal vegetables and garlic thyme roasted potatoes

Slow roasted pork belly (DFI)(GFI) 💩 C

Leicestershire pork with potato cake, crushed panchetta, roasted onions and cider jus

Steamed hake pave (DFI)(GFI) 🚳 D

with roasted radicchio, salsify, beetroot textures and crab and caper rosti

Charred hispi cabbage (VE) 🐽 A

with saffron chickpea hummu, peperonata sauce, chilli oil and crispy chickpeas

DESSERTS

Dark chocolate delice (V) 💩 E

with ethically sourced chocolate, boozy cherries, black forest sponge and Kirsch gel

Steamed Christmas pudding (VE)(DFI) 💩 A

with quince jam and white rum vanilla sauce

Egg nogg cheesecake (V) @ B

with fig gel and ginger nut ice cream

Duo of Caron Lodge cheeses (V)(GFA) @ B

with grapes, apple, homemade apricot and rosemary chutney

Consider Your Carbon Impact this Christmas with our cloud ratings for each dish.

The good news is your festive favourites like Turkey and Christmas Pud' have the lowest impact!

A - VERY LOW B - LOW C - MEDIUM E - VERY HIGH D - HIGH 0-1.75 Kg C02e 3-4.25 Kg C02e 4.25-5.5 Kg C02e 5.5+ Kg C02e 1.75-3 Kg C02e (DFA) Dairy Free Available (GFA) Gluten Free Available (VE) Vegan (GFI) Made using gluten free ingredients (DFI) Dairy Free Ingredients (V) Vegetarian









