

Carvery Party Nights Ashford International

Menu

MAINS

TRADITIONAL ROAST TURKEY
BAKED GAMMON WITH A HONEY-MUSTARD GLAZE
SWEET POTATO AND RED ONION TART (VE)
ROAST SALMON WITH RATATOUILLE VEGETABLES



SIDES

BACON-WRAPPED CHIPOLATAS
SAGE & ONION STUFFING
BUTTERED SPROUTS
BAKED ROOT VEGETABLES
HERB ROAST POTATOES
CAULIFLOWER CHEESE
SLOW-COOKED RED CABBAGE WITH CRANBERRY
YORKSHIRE PUDDING
THYME GRAVY



DESSERTS

NEW YORK BAKED CHEESECAKE
Biscoff crumb and caramel sauce.
VANILLA CRÈME BRULEE, SPICED BERRY COMPOTE

Allergen details: If you would like information on ingredients within our menu items in relation to allergens and food intolerances including GF, please ask a member of staff who will be happy to assist you. Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. This is a sample menu and may be subject to small changes.

